A RECIPE BOOKS

Thai Soup Cookbook

100 Amazing Easy and Delicious Thai Soup Recipes Just for Begin.

ROGER C. FLEMMING

A RECIPE BOOKS

Thai Soup Cookbook

100 Amazing Easy and Delicious Thai Soup Recipes Just for Begin.

ROGER C. FLEMMING

THAI SOUP RECIPES

Table of Contents

- Thai Chicken Noodle Soup
- The Best Thai Tom Kha Soup
- Thai Monkfish Curry
- Asian Chicken Noodle Soup
- Beef Pho
- Italian Sausage Soup
- California-Thai Flank Steak
- Cambodian Lemongrass Chicken Soup
- Thai Kabocha Squash Soup
- Adrienne's Tom Ka Gai
- Thai Coconut Chicken Soup
- Thai Chicken Coconut Soup (Tom Kha Gai)
- Thai Inspired Spicy Curry Butternut Squash Soup
- Carrot Coconut Lime Soup
- Chef John's Homemade Chicken Noodle Soup
- Hot and Sour Tofu Soup
- Creamy Tom Yam Kung (Thai Hot and Sour Soup with Shrimp)
- Culinarius' Thai Chicken Stew
- 20-Minute Thai Red Curry Noodle Soup With Chicken
- Curried Lemongrass Chicken Noodle Soup
- Delilah's Wicked Twelve Alarm Chili
- Delicious Ham and Potato Soup
- French Onion Soup Gratinee
- Green Curry Coconut Lime Soup
- Guay Diaw Lawd
- Asian Kabocha Soup
- Ham and Potato Soup
- Hot and Sour Thai Soup: Tom Yum Goong
- Authentic Thai Coconut Soup

Slow Cooker Chicken and Butternut Squash Stew
Hot-and-Sour Prawn Soup with Lemon Grass
Thai Green Chicken Soup
Italian Sausage Soup with Tortellini
Slow Cooker Chicken Thai Ramen Noodles
Asian Chicken and Corn Soup
Catherine's Spicy Chicken Soup
Spicy Tan Tan Soup (Tantanmen or Dan Dan Noodles)
Andrew's Tom Kha Gai
Khao Dom Pla (Rice Soup with Fish)
Skinny Thai Chicken Soup
Thai Coconut Chicken Soup (Tom Kha Gai) with Mushrooms
Chicken Tortilla Soup V
Khao Soi Soup
Creamy Chicken and Wild Rice Soup
Coconut Chicken Soup
Michele's Thai Chicken Soup
Absolutely Ultimate Potato Soup
Mulligatawny Soup I
Tom Ka Gai (Coconut Chicken Soup)
Thai Boat Noodle Soup
Pad Thai Soup
Parker's Perfect Pigskin Chili
Coconut-Tamari Mushroom Soup
Spicy Thai Coconut Chicken Soup
Quick and Easy Chicken Noodle Soup
Thai Peanut Soup
Chicken in Lemongrass Coconut Broth
Quick Red Curry Soup
Ramen Noodle Broccoli Salad

Cream of Fresh Asparagus Soup II
Chicken Stew With Coconut Milk
Try This 250 Calorie Thai Curried Squash Soup
Bang Bang Shrimp
Thai-Indian Veggie Soup
Red Thai Curry Chicken Soup
Jet Tila's Tom Yum Goong Soup
Shrimp Pad Thai Soup
Slow Cooker Chicken Taco Soup
Thai Red Curry Noodle Soup
Authentic Pho
Ham and Split Pea Soup
Thai Peanut Sweet Potato Soup
Chicken Tortilla Soup I
Thai Curry Noodle Bowl
Spicy Chicken Thai Soup
Spicy Devil's Tom Yum Soup
Green Curry Chicken with Yam in Coconut Milk
Thai Pumpkin Soup
Thai Coconut, Broccoli and Coriander Soup
Thai Red-Curry Squash Soup
The Best Thai Coconut Soup
Thai Chicken Stock
Tom Byoo (Sour Fish Soup)
Tom Ka Kai (Thai Coconut Chicken Soup)
Tom Yum Koong Soup
Turkey Tom Kha Gai
Phoritto (Pho + Burrito)
Chicken Wild Rice Soup I
Vegetable Tom Yum Soup
Vegetarian Pho (Vietnamese Noodle Soup)

Steamed Lemon Grass Crab Legs
Thai-Style Peanut Pumpkin Soup
Slow-Cooker Chicken Tortilla Soup
Thai-Scented Asparagus Soup
Vietnamese Beef Noodle Soup
Thai Chicken Soup
Vietnamese Pho Ga (Chicken)
Tom Kha Gai
Thai Coconut Soup Using Ingredients You Actually Have!
Spicy Miso Soup with Roasted Shiitake Mushrooms and Green Beans

Thai Chicken Noodle Soup

Servings: 4

Ingredients

2/3 pound thin rice noodles (or mung bean thread vermicelli)

400 millilitres coconut milk

7 centimetres piece of fresh root ginger (peeled and sliced thinly then cut into skinny strips)

1/4 cup thai fish sauces (nam pla)

2 litre chicken stock

2 fresh red chilli (deseeded and cut into strips)

2 teaspoons turmeric

2 teaspoons tamarind paste

2 teaspoons soft brown sugar

1/4 cup lime juice

2/3 pound cooked shredded chicken

1 pound stir fry vegetables (or tender shoot stir fry)

4 - 3 tablespoons chopped fresh coriander (to serve)

Directions

Put the chicken stock in a good-sized pan to heat up.

Put the noodles in a bowl and pour boiling water over or cook as instructed on the packet.

Add the rest of the ingredients, except the vegetables, to the pan and bring to a boil.

When the chicken is piping hot, add the vegetables so when they are tender - just a few minutes ought to be plenty if you’re using the tender shoots - add the drained noodles. Or just divide the noodles between bowls and pour the soup over them.

Serve sprinkled with chopped fresh coriander.

The Best Thai Tom Kha Soup

Servings: 12

Ingredients

1 1/2 cups chicken stock

6 tablespoons finely chopped cilantro

1 stalk lemongrass, tough outer parts removed, thinly sliced

1 1/2 (2 inch) piece galangal, thinly sliced

3 eaches fresh thai chile peppers, minced

1 1/4 cups (blank)s kaffir limes leaves, thinly sliced

3 pounds boneless chicken thighs, cut against the grain into bite-sized pieces

3 cups cabbage, thinly sliced

7 1/2 eaches limes, juiced

6 cups coconut milk

1 1/8 teaspoons fish sauces

Directions

Step 1 Bring coconut milk and chicken stock to a boil in a pot over high temperature. Reduce heat to medium. Add

cilantro, lemongrass, galangal, Thai hot peppers, and kaffir lime leaves; simmer for five minutes.

Step 2 Increase heat to medium-high heat. Add chicken; simmer until no more pink in the guts, about 7 minutes. Stir in cabbage; cook until wilted, about three minutes. Remove soup from heat; stir in lime juice and fish sauce.

Thai Monkfish Curry

Servings: 6

Ingredients

1 sweet onion, finely chopped

2 red bell pepper, chopped

6 tablespoons red thai curry paste

2 (14-ounce) cans coconut milk

2 tablespoons peanut oil

1 1/2 pounds monkfish, cut into cubes

2 tablespoons fish sauces

1/4 cup lime juice

1/4 cup cilantro, chopped

Directions

Step 1 Heat peanut oil in a huge sauce pan over medium heat. Stir in chopped onion, and cook until softened and translucent, three to five minutes. Add red bell pepper and continue steadily to cook for three to five 5 more minutes, until softened. Stir in the curry paste and cook for 1 minute. Pour in the coconut milk and slowly bring to a simmer.

Step 2 Once coconut milk starts to simmer, stir in cubed monkfish, and simmer 7 to ten minutes, or before the fish is

firm and the guts are no more opaque. Stir in fish sauce, lime juice, and cilantro before serving.

Asian Chicken Noodle Soup

Servings: 4

Ingredients

2 (14.5-ounce) cans chicken broth

12 mushrooms shiitake mushrooms, sliced

4 medium (4-1/8" long)s green onions, chopped

2 skinless, boneless chicken breasts half

1/2 pound dry chinese noodles

4 large eggs

Directions

Step 1 Bring a sizable pot of water to a boil. Stir noodles into boiling water and cook until al dente, 8 to ten minutes. (For a chewier texture, shock the noodles by pouring 1 cup cool water into the pot when it starts to foam, then allowing it to come to a boil again to complete cooking.) Drain and divide into two serving bowls.

Step 2 Meanwhile, bring chicken broth to boil in a medium saucepan with mushrooms and green onions. Cut chicken into bite-sized pieces and stir into boiling broth. When broth returns to a boil, crack eggs into broth. Continue steadily to cook until chicken is no pinker and eggs are cooked, about ten minutes. Pour the chicken soup over the noodles in the bowls and serve immediately.

Beef Pho

Servings: 12

Ingredients

4 pounds beef oxtails

2 white (daikon) radishes, sliced

1/4 pound whole star anise pods

1 cinnamon stick

4 eaches whole cloves

10 pounds beef knuckle, with meat

4 medium (2-1/2 dia)s onions, chopped

2 teaspoons black peppercorns

2 slices fresh ginger root

2 tablespoons white sugar

2 tablespoons salt

2 tablespoons fish sauces

3 pounds dried flat rice noodles

1 pound frozen beef sirloin

2 tablespoons sriracha hot pepper sauces

1/2 cup hoisin sauce

2 thinly sliced onions

2 cups chopped fresh cilantro

2 cups bean sprouts (mung beans)

4 cups sweet thai basil

1/2 cup thinly sliced green onions

4 fruit (2 dia)s limes, quartered

Directions

Step 1 Place the beef knuckle in an exceedingly large (9 quart or even more) pot. Season with salt, and fill pot with 2 gallons of water. Bring to a boil, and cook for approximately 2 hours.

Step 2 Skim fat from the top of the soup, and add the oxtail, radish and onions. Tie the anise pods, cinnamon stick, cloves, peppercorns, and ginger in a cheesecloth or place in a spice bag; enhance the soup. Stir in sugar, salt and fish sauce. Simmer over medium-low heat for at least 4 more times (the longer, the better). By the end of cooking, taste, and add salt as needed. Strain broth, and go back to the pot to keep at a simmer. Discard spices and bones. Reserve meat from the beef knuckle for other uses if desired.

Step 3 Bring a sizable pot of lightly salted water to a boil. Soak the rice noodles in water for approximately 20 minutes, then cook in boiling water until soft, however, not mushy,

about five minutes. Cut the frozen beef paper thin. The meat should be thin enough to cook instantly.

Step 4 Place some noodles into each bowl, and top with a few raw beef slices. Ladle boiling broth over the beef and noodles in the bowl. Serve with hoisin sauce and Sriracha sauce privately. Set onion, cilantro, bean sprouts, basil, green onions, and lime out at the table for folks to add toppings with their liking.

Italian Sausage Soup

Servings: 12

Ingredients

2 tablespoons garlic minced

4 cans beef broth (14 ounce) beef broth

2 cans stewed tomatoes (14.5 ounce) Italian-style stewed tomatoes

2 cups sliced carrots sliced carrots

4 zucchini small zucchini cubed

2 cans northern beans (14.5 ounce) great Northern beans undrained

2 pounds Italian sausage Italian sausage

4 cups spinach- packed rinsed and torn

1/2 teaspoon black pepper ground black pepper

1/2 teaspoon salt

Directions

Step 1 In a stockpot or Dutch oven, brown sausage with garlic. Stir in broth, tomatoes and carrots, and season with salt and pepper. Reduce heat, cover, and simmer quarter-hour.

Step 2 Stir in beans with liquid and zucchini. Cover, and simmer another quarter-hour, or until zucchini is tender.

Step 3 Remove from heat, and add spinach. Replace lid allowing heat from the soup to cook the spinach leaves. Soup is preparing to serve after five minutes.

California-Thai Flank Steak

Servings: 12

Ingredients

6 tablespoons rice vinegar

6 tablespoons rice wine

6 tablespoons fresh lime juice

1/2 cup soy sauce

3/4 small red onion, chopped

6 tablespoons chopped fresh basil

3 tablespoons dark sesame oil

6 tablespoons chopped fresh mint

4 1/2 tablespoons sliced lemons grass

4 1/2 tablespoons crushed peanuts

4 1/2 tablespoons chile paste

1 1/2 tablespoons ground coriander

3/4 teaspoon garlic salt

3 pounds flank steak

Directions

Step 1 In a sizable bowl, combine soy sauce, rice vinegar, rice wine, lime juice and sesame oil. Stir in onion, basil, mint, lemon grass and crushed peanuts. Season with chile paste, coriander and garlic salt.

Step 2 Layer flank steak with marinade. Refrigerate 6 hours or overnight.

Step 3 Preheat a patio grill for medium high temperature, and lightly oil grate.

Step 4 Spray a sizable sheet of aluminum foil with non-stick cooking spray. Drain liquid from marinade. Layer meat on foil with the rest of the non-liquid marinade ingredients. Fold edges of foil to seal, then grill for 20 minutes.

Cambodian Lemongrass Chicken Soup

Servings: 8

Ingredients

8 cups chicken broth

7 3/4 cups garlic, minced

2 limes, zested and juiced

20 eaches whole black peppercorns

2 teaspoons soy sauce

2 (1/2 inch) piece fresh ginger, peeled and thinly sliced

4 fruit, without seeds lemons, zested and juiced

8 dashes fish sauces

2 dried red chile pepper

8 stalks lemongrass, trimmed

8 cups water

1 pound cubed cooked chicken

12 eaches green onions, thinly sliced

2 carrots, cut into matchsticks, or to taste

2 cups thinly sliced cabbage, or to taste

2 cups mung bean sprouts, or to taste

1/4 pound dried chinese mushrooms, or to taste

6 tablespoons chopped cilantro

6 tablespoons chopped thai basil

1/4 cup chopped mint

2 1/2 tablespoons garlic chile paste, or to taste, divided

Directions

Step 1 Combine chicken broth, lemon juice, lemon zest, garlic, lime juice, lime zest, peppercorns, soy sauce, ginger, fish sauce, and chile pepper in a sizable pot.

Step 2 Remove tough outer stalks from lemongrass. Halve inner stalks and cut into 3-inch peaches. Place in a resealable plastic bag and pound with a hammer until bruised.

Step 3 Fill the bag with water and pour it into the pot. Bring soup to a boil; reduce heat and simmer until flavors combine, about 20 minutes. Strain with a little mesh strainer, discarding solids. Pour strained liquid back to the pot.

Step 4 Stir chicken, green onions, carrot, cabbage, mung bean sprouts, Chinese mushrooms, cilantro, Thai basil, and mint into the soup. Simmer over medium heat until carrot is tender, about ten minutes.

Step 5 Spoon 1 teaspoon garlic chile paste into the bottom of every serving bowl and ladle soup at the top.

Thai Kabocha Squash Soup

Servings: 12

Ingredients

2 pounds 3- kabocha squash, quartered and seeds removed (tip: alternatively, replace with an equal weight of acorn squash. if using extra-small acorn, halve them instead of quartering.)

2 yellow onions, peeled and sliced

8 cups low-sodium vegetable or chicken broth, divided

1 1/2 cups coconut milk, plus additional for finishing (try: native forest organic unsweetened coconut milk classic)

2 pieces -inch ginger, peeled and thinly sliced

1/4 cup red curry paste

2 teaspoons sea salt

4 limes, cut into thirds

handful fresh mint leaves (sliced, if desired)

4 red chiles, sliced, optional

Directions

Preheat oven to 350°F. In a sizable roasting pan, place squash cut side up. Divide ginger slices evenly among squash cavities. Arrange onion around squash. Pour 2 cups broth in the pan and cover tightly with foil. Bake for one hour, thirty minutes, until squash is quite tender. Set vegetables aside until cool enough to take care of. Scoop squash flesh from skins and transfer to a sizable pot; discard skins. To pot, add onions and, if desired, ginger (adding the ginger slices will put in a more powerful ginger flavor to your soup) and cooking liquid from pan. Add remaining 2 cups broth, milk, curry paste and salt. Stir and bring to a boil; reduce heat and simmer for ten minutes. With an immersion blender or upright blender, purée until smooth. (TIP: If using an upright blender, remove plastic stopper in lid and cover with a towel for steam to flee.) Divide among bowls; top each with yet another drizzle of milk, lime juice, mint and chiles (if using).

Adrienne's Tom Ka Gai

Servings: 8

Ingredients

1 1/2 tablespoons peanut oil

1/4 cup garlic, thinly sliced

1/2 cup chopped lemons grass

2 teaspoons ground coriander

2 teaspoons ground cumin

1/4 cup grated fresh ginger root

1 1/2 tablespoons crushed red pepper

2 skinless, boneless chicken breasts halves - cut into thin strips

2 onions, thinly sliced

4 cups bok choy, shredded

8 cups water

2 (10-ounce) cans coconut milk

1/2 cup fish sauces

1/2 cup chopped fresh cilantro

Directions

Step 1 In a huge saucepan over medium heat, heat peanut oil. Stir in garlic, ginger, lemongrass, red pepper, coriander, and cumin and cook until fragrant, 2 minutes. Stir in chicken and onion and cook, stirring, until chicken is white and onion is translucent five minutes. Stir in bok choy and cook until it starts to wilt 5 to ten minutes. Stir in water, coconut milk, fish sauce, and cilantro. Simmer until chicken is thoroughly cooked and flavors are well blended thirty minutes.

Thai Coconut Chicken Soup

Servings: 8

Ingredients

4 carrots, cut in large chunks

6 celery stalks, cut in large chunks

4 large white onions, quartered

7 3/4 cups of garlic, halved

2 turnip, halved

2 whole free-range chicken (about 3 1/2 pounds), rinsed, giblets discarded

1 cup fresh thyme leaves

4 bay leaves

2 teaspoons whole black peppercorns

6 kaffir limes leaves, fresh or dried, hand torn

4 small thai chiles, halved lengthwise

1/4 cup garlic, crushed

one 3-inch piece fresh ginger, peeled and cut into 4 chunks

2 stalks lemongrass (white part only), cracked open with the flat side of a knife

3 cups shredded cooked chicken

ounce one 13- can unsweetened coconut milk

ounce one 8- can straw mushrooms, rinsed

1/4 cup thai fish sauces (nam pla)

1 tablespoon sugar

juice of 4 lime

kosher salt and freshly ground black pepper

1/2 cup chopped fresh cilantro leaves, for garnish

Directions

For the chicken stock: Place the chicken and vegetables in a sizable stockpot over medium heat. Pour in mere enough cool water to cover (about 3 quarts); an excessive amount of can make the broth taste weak. Toss in the thyme, bay leaves, and peppercorns, and invite it to slowly come to a boil. Lower heat to medium-low and gently simmer for 1 to at least one 1 1/2 hours, partially covered, before the chicken is done. Since it cooks, skim any impurities that rise to the top; add a bit more water if essential to keep carefully the chicken covered while simmering.

Carefully take away the chicken to a cutting board. When its cool enough to take care of, discard your skin and bones; hand-shred the meat right into a storage container.

Carefully strain the stock through an excellent sieve into another pot to eliminate the vegetable solids. Utilize the stock immediately or if you anticipate storing it, place the pot in a sink filled with ice water and stir to cool off the stock. Cover and refrigerate for seven days or freeze. Makes: 2 quarts

For the soup: Bring 4 cups of stock to a boil over medium heat in a soup pot. Add the lime leaves, chiles, garlic, ginger and lemongrass. Lower heat to medium-low; cover the pot and gently simmer to allow spices infuse the broth, about ten minutes.

Uncover the pot and stir in the chicken, coconut milk, mushrooms, fish sauce, sugar and lime juice. Simmer to heat the chicken through, about five minutes. Sprinkle with salt and pepper. Ladle the soup right into a soup tureen or individual serving bowls. Garnish with the cilantro. Be cautious in order to avoid chewing the lemongrass, ginger or lime leaves.

Thai Chicken Coconut Soup (Tom Kha Gai)

Servings: 8

Ingredients

2 cans (14 oz.) reduced-sodium chicken broth

12 quarter-size slices fresh ginger

2 stalks fresh lemongrass, cut in 1-in. pieces

2 cans (14 oz.) coconut milk

2 pounds boned, skinned chicken breasts or thighs, cut into 1-in. chunks

2 cups sliced mushrooms

2 tablespoons fresh lime juice

2 tablespoons thai or vietnamese fish sauces (nuoc mam or nam pla)

2 teaspoons sugar

2 teaspoons thai chili paste

1/2 cup fresh basil leaves

1/2 cup fresh cilantro

Directions

Step 1 In a medium saucepan, combine coconut milk, broth, ginger, and lemongrass and bring to boil over high temperature. Add chicken, mushrooms, lime juice, fish sauce, sugar, and chili paste. Reduce heat and simmer until chicken is firm and opaque, 5 to ten minutes. Discard lemongrass. Garnish servings with basil and cilantro.

Step 2 Note: Nutritional analysis is per 1 1/2-cup serving.

Thai Inspired Spicy Curry Butternut Squash Soup

Servings: 6

Ingredients

1 peppers chili moritas, or more to taste

1/2 large white onion, diced

1 stalk celery, diced

1 tablespoon garlic

2 1/2 medium (blank)s carrots, peeled and diced

1 tablespoon olive oil

1/2 pinch salt and ground black pepper to taste

1 tablespoon red curry paste, or to taste

1 1/2 teaspoons smoked paprika

1/2 large butternut squash - peeled, seeded, and diced

2 cups chicken stock

2 cups water

1/2 (14-ounce) can coconut milk

2 1/2 tablespoons (blank)s bay leaves

Directions

Step 1 Heat a sizable heavy-bottom pot over medium-high heat; add essential olive oil. Cook and stir chili moritas in the hot oil until chili moritas are puffed and softened, three to five minutes. Stir onion, carrots, celery, garlic, salt, and pepper into chili moritas and cook until onion is translucent, 10 to a quarter-hour.

Step 2 Stir curry paste and paprika into chili-onion mixture until coated. Add butternut squash; cook and stir until squash is lightly browned, about five minutes. Pour chicken stock, water, and coconut milk into squash mixture; add bay leaves. Bring mixture to a boil, reduce heat, and simmer until squash is softened, about one hour.

Step 3 Pour squash mixture right into a blender only half full. Cover and hold the lid down; pulse several times before leaving to blend. Puree in batches until smooth.

Carrot Coconut Lime Soup

Servings: 12

Ingredients

3 tablespoons olive oil

1 1/2 teaspoons cumin

1 1/2 teaspoons grated fresh ginger

3 medium (2-1/2" dia)s onions, chopped

3 tablespoons garlic, minced

1 tablespoon chile paste

1 1/2 tablespoons chopped fresh cilantro

3 large potatoes, peeled and chopped

9 large carrots, peeled and chopped

4 1/2 cups vegetable broth

10 1/2 cups coconut milk

6 tablespoons lime juice

3 tablespoons chopped fresh cilantro

Directions

Step 1 Heat oil in a huge Dutch oven over medium heat. Stir and cook the chili paste, cumin, and 1 tablespoon of cilantro until fragrant, about 1 minute. Add the ginger, onion, and garlic; cook before onions are soft and translucent, about five minutes. Place the potatoes and carrots into the pot with the onion mixture and cook for yet another 5 minutes.

Step 2 Pour the vegetable broth and coconut milk over the cooked vegetables. Turn heat to medium-high and bring to a boil, stirring occasionally. Decrease the heat to medium-low and simmer for 30 to 45 minutes or before potatoes and carrots are soft.

Step 3 3 Take away the Dutch oven from heat and stir in the lime juice. Employed in batches, puree the soup in a blender or food processor until smooth. Serve hot or chilled, garnished with the rest of the cilantro.

Chef John's Homemade Chicken Noodle Soup

Servings: 8

Ingredients

1/2 cup carrots diced carrot

1/2 cup onions diced onion

1 pinch salt

1/4 teaspoon thyme fresh thyme leaves

1 tablespoon butter

2 tablespoons chicken melted chicken fat

2 quarts chicken broth roasted chicken broth (see footnote for recipe link)

1/2 cup celery diced celery

4 ounces egg noodles uncooked wide egg noodles

2 chicken breasts breast half bone and skin removed (blank)s cooked boneless chicken breast halves cubed

1 pinch cayenne pepper cayenne pepper

1 pinch black pepper salt and ground black pepper to taste

Directions

Step 1 Melt butter in a sizable soup pot over medium heat. Stir in carrot, onion, celery, salt, and fresh thyme. Stir in chicken fat; cook and stir before onions turn soft and translucent 5 to 6 minutes.

Step 2 Stir in roasted chicken broth and bring to a boil.

Step three 3 Season to taste with salt, if necessary; stir in egg noodles and cook until tender, about five minutes.

Step 4 Stir in cooked chicken white meat and simmer until heated through, about five minutes. Season with cayenne pepper, salt and black pepper to taste.

Hot and Sour Tofu Soup

Servings: 4

Ingredients

2 (12-ounce) packages silken tofu, diced

4 medium (4-1/8" long)s green onions, chopped

2 eggs, beaten

2 portobello mushroom, halved and sliced

4 cups chopped cabbage

2 tablespoons thai chile sauce

2 tablespoons rice vinegar

6 tablespoons soy sauce

8 cups vegetable broth

2 teaspoons citric acid powder

Directions

Step 1 Measure broth right into a saucepan, and bring to a simmer over medium-low heat. Add tofu and green onions. Slowly drizzle in the beaten egg to create long strands of egg. Add mushrooms and cabbage, and simmer for five minutes. Remove from heat, and season with chili sauce, vinegar and soy sauce. Stir in citric acid if using.

Creamy Tom Yam Kung (Thai Hot and Sour Soup with Shrimp)

Servings: 4

Ingredients

12 fresh kaffir limes leaves, torn into pieces and lightly bruised (see note)

14 slices lemongrass, approximately 1/8-inch thick (see note)

14 very thin slices fresh galangal (see note)

4 cups low-sodium homemade or canned chicken or pork broth

1/4 cup nam prik pao (see note)

1/2 cup fresh lime juice, or to taste

3/4 pound fresh button or oyster mushrooms (or 1 1/2 cups well-drained canned straw mushrooms), cut into bite-size pieces

1/2 cup fish sauces, or to taste

8 fresh red bird's eye chilies, crushed

2 pounds jumbo shrimp, peeled with the head and tail sections intact

2 cups evaporated milk, whole milk, or half-n-half

1/2 cup lightly-packed cilantro leaves (or sawtooth coriander leaves, thinly sliced)

Directions

Step 1. In a medium saucepan, bring the broth to an extremely gentle boil over medium heat. Adjust the temperature to ensure that the liquid is barely simmering. Add the lemongrass, galangal, and kaffir lime leaves to the broth; continue steadily to monitor the temperature. Add the mushrooms and stir in the Nam Prik Pao. Add fish sauce, accompanied by crushed chilies.

Step 2. As the broth is gently simmering, lower the shrimp involved with it. Turn up the heat a little to keep carefully the broth at a reliable simmer. Cook, stirring occasionally, until shrimp have firmed up slightly, about 1 minute. Add milk, cook until simmering, and remoce from heat. Season soup with lime juice and fish sauce to taste. Stir in cilantro leaves and serve.

Culinarius' Thai Chicken Stew

Servings: 12

Ingredients

3 pounds boneless chicken pieces, cut into strips

3 tablespoons fresh lemon juice

3 (15-ounce) cans coconut milk

6 tablespoons red curry paste

3 tablespoons soy sauce

3 tablespoons sesame oil

6 tablespoons flour

3 medium (blank)s red bell peppers, chopped

1 1/2 sweet onions, chopped

1 1/2 red onions, chopped

3 tablespoons garlic, minced

3 large potatoes, cubed

3 (8-ounce) cans sliced bamboo shoots, drained

3 (8-ounce) cans sliced water chestnuts, drained

3 (8-ounce) cans baby corn, drained

1 1/2 (12-ounce) cans sliced mushrooms, drained

6 tablespoons chopped cilantro

Directions

Step 1 Heat the sesame oil in a stockpot over medium-high heat; add the chicken, lemon juice, and soy sauce; cook and stir before the chicken is cooked through, three to five 5 minutes.

Step 2 Whisk together the coconut milk, curry paste, and flour in a bowl until smooth; pour into the skillet. Add the bell pepper, sweet onion, red onion, garlic, potatoes, bamboo shoots, water chestnuts, and mushrooms; reduce heat to low, cover, and simmer 45 minutes. Stir in cilantro and remove from heat.

20-Minute Thai Red Curry Noodle Soup With Chicken

Servings: 8

Ingredients

kosher salt

1/4 cup thai red curry paste

16 cups low-sodium store-bought or homemade chicken broth

1/4 cup fish sauces (plus more to taste)

1/4 cup sugar (plus more to taste)

1 1/2 tablespoons vegetable oil

1/4 cup fresh juice from about 2 limes (plus more to taste)

4 small boneless skinless chicken breasts halves (about 10 ounces total)

1 pound thai-style rice noodles or thin spaghetti

handful basil, cilantro, and/or mint leaves

handful sliced scallions

Directions

Step 1. Set a sizable stock pot of salted water over high temperature and bring it to a boil. Meanwhile, heat oil in a sizable saucepan over medium-high heat until shimmering. Add curry paste and cook, pressing it into the bottom of the pan with a wooden spoon until fragrant and sizzling, about 1 minute. Whisk in chicken broth, fish sauce, sugar, and lime juice. Add chicken white meat halves.

Step 2. Allow mixture to come quickly to a simmer and cook until chicken is cooked through, about ten minutes. Transfer chicken to a bowl and, wearing gloves or working under cold running water, tear chicken into bite-sized strips.

Step 3. Cook noodles in boiling water according to package instructions.

Step 4. To serve, divide noodles and chicken between four large bowls. Season broth to taste with an increase of lime juice, fish sauce, sugar, and salt as desired, then pour over chicken and noodles. Divide herbs and scallions between bowl, and serve immediately with extra lime wedges.

Curried Lemongrass Chicken Noodle Soup

Servings: 12

Ingredients

2 (8.4 ounce) package yellow curry sauces

1 pound cubed cooked chicken

2 cups sliced fresh mushrooms

4 stalks lemongrass, trimmed and chopped

2 (14-ounce) cans coconut cream

16 cups chicken stock

1/4 cup garlic, minced

2 (16-ounce) packages large dried thai-style rice noodles

Directions

Step 1 Bring chicken stock to a boil in an enormous pot. Stir curry sauce into the boiling stock.

Step 2 Reduce heat to medium and add chicken, mushrooms, lemongrass, and garlic to the stock; bring to a simmer and cook for 30 mins.

Step 3 Reduce heat to medium-low. Stir coconut cream into stock; stir. Remove and discard lemongrass.

Step 4 Place noodles in an enormous bowl and cover with hot water. Reserve until noodles are softened, about quarter-hour. Drain and rinse thoroughly.

Step 5 Bring an enormous pot of water to a boil. Cook rice noodles in the water until softened, about 8 minutes; drain. Divide noodles between 6 soup bowls. Ladle soup over noodles.

Delilah's Wicked Twelve Alarm Chili

Servings: 15

Ingredients

1 (15-ounce) can chili beans, undrained

1 (14-ounce) can black beans, undrained

1 (15.5 ounce) cans black-eyed peas, undrained

1/2 (28-ounce) can diced tomatoes, undrained

1 pound lean ground beef

1/2 pound hot Italian sausage

1/2 (20-ounce) can kidney beans, undrained

1 large green bell peppers, chopped

1/2 large red bell pepper, chopped

3 small yellow onions, chopped

1/2 red onion, chopped

3 tablespoons garlic, minced

1/2 (4-ounce) can sliced jalapeno peppers, finely chopped

1/2 (7-ounce) can chipotle chiles in adobo sauces, finely chopped

3 peppers serrano peppers, finely chopped

2 peppers orange habanero chili peppers, finely chopped

1/2 banana pepper, seeded and finely chopped

1 1/2 eaches cherry peppers, finely chopped

1/2 anaheim pepper, finely chopped

2 eaches red thai chili peppers, finely chopped

2 eaches green thai chili peppers, finely chopped

1 tablespoon chili powder, or to taste

2 1/4 teaspoons ground cumin

1 1/2 tablespoons red pepper flakes

1/6 envelope taco seasoning mixes

1/2 pinch cayenne pepper, or amount to taste

1/2 pinch salt and ground black pepper to taste

Directions

Step 1 Place the kidney beans, chili beans, black beans, and black-eyed peas in a big, heavy pot., and simmer over

medium heat.

Step 2 Place the bottom beef and sausage in a skillet over medium-high heat. Cook until crumbly and evenly browned, about ten minutes. Drain, and stir into the bean mixture.

Step 3 Place the red and green bell peppers, yellow and red onions, and garlic along with the bean and meat mixture. Cover and steam for at least ten minutes. Stir in the jalapeno, chipotle, serrano, habanero, banana, cherry and Anaheim peppers, red and green Thai chilies, chili powder, cumin, red pepper flakes, and taco seasoning. Season to taste with cayenne pepper, salt, and black pepper. Cover, and simmer over medium heat, stirring occasionally, for 3 hours.

Delicious Ham and Potato Soup

Servings: 12

Ingredients

1/2 cup diced celery

1/2 cup finely chopped onions

1 cup diced cooked ham

3 tablespoons chicken bouillon granules

3/4 teaspoon salt, or to taste

5 1/4 cups peeled and diced potatoes

5 cups water

1 1/2 teaspoons ground white or black pepper, or to taste

1/2 cup butter

1/2 cup all-purpose flour

3 cups milk

Directions

Step 1 Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to a quarter-hour. Stir in the chicken bouillon, salt and pepper.

Step 2 In another saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as never to allow lumps to create until all the milk has been added. Continue stirring over medium-low heat until thick, 4 to five minutes.

Step 3 Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

French Onion Soup Gratinee

Servings: 8

Ingredients

2 teaspoons salt

4 large red onions, thinly sliced

2 (48 fluid ounce) can chicken broth

2 (14-ounce) cans beef broth

1 cup red wine

4 large sweet onions, thinly sliced

1/2 cup butter

2 tablespoons Worcestershire sauce

4 sprigs fresh parsley

2 sprigs fresh thyme leaves

2 bay leaves

2 tablespoons balsamic vinegar

2 pinches salt and freshly ground black pepper to taste

8 thick slices french or Italian breads

16 slices gruyere or swiss cheese slices, room temperature

1 cup shredded asiago or mozzarella cheese, room temperature

1/2 teaspoon paprika

Directions

Step 1 Melt butter in a huge pot over medium-high heat. Stir in salt, red onions and sweet onions. Cook 35 minutes, stirring frequently, until onions are caramelized and almost syrupy.

Step 2 Mix chicken broth, beef broth, Burgandy or merlot wine, and Worcestershire sauce into pot. Bundle the parsley, thyme, and bay leaf with twine and place in pot. Simmer over medium heat for 20 minutes, stirring occasionally. Remove and discard the herbs. Decrease the heat to low, mix in vinegar and season with salt and pepper. Cover and keep over low heat to remain hot when you prepare the bread.

Step 3 Preheat oven broiler. Arrange bread slices on a baking sheet and broil three minutes, turning once, until well toasted on both sides. Remove from heat; usually do not turn off broiler.

Step 4 Arrange 4 large oven safe bowls or crocks on a rimmed baking sheet. Fill each bowl 2/3 full with hot soup. Top each bowl with 1 slice toasted bread, 2 slice Gruyere cheese and 1/4 of the Asiago or mozzarella cheese. Sprinkle a small amount of paprika outrageous of each one.

Step 5 Broil five minutes, or until bubbly and golden brown. Since it softens, the cheese will cascade over the sides of the

crock and form a beautifully melted crusty seal. Serve immediately!

Green Curry Coconut Lime Soup

Servings: 4

Ingredients

1 1/2 tablespoons thai green curry paste

1 1/2 tablespoons lime juice

teaspoon ⅛ ground white peppers

2 dashes hot sauces (such as tabasco®), or more to taste

2 pinches ground cumin

1/2 teaspoon salt, or to taste

2 (14-ounce) cans coconut milk

3 cups cubed cooked chicken

2 (10-ounce) cans mushroom stems and pieces, undrained

2 green onions, chopped, divided

Directions

Step 1 Warm coconut milk in a saucepan over medium heat, about five minutes. Whisk in green curry paste, lime juice, salt, pepper, hot sauce, and cumin. Stir in chicken, mushrooms, and white portion of the green onion. Simmer soup until flavors combine, 5 to ten minutes.

Step 2 Ladle soup into bowls and garnish with remaining green onion.

Guay Diaw Lawd

Servings: 10

Ingredients

1 cup peeled and chopped cilantro root

1/2 cup coarsely chopped garlic

4 (32-ounce) cartons beef stock

1 pound pork belly, cut into 3/4-inch pieces

2 pounds chicken wings

1/4 cup black peppercorns

20 mushrooms dried shiitake mushrooms

1 pound firm tofu, cut into 1/3-inch chunks

1 pound pickled radishes (jap chai), diced

1/4 cup oyster sauces, or more to taste

1/4 cup dark sweet soy sauces (pad se ew), or more to taste

2 dashes fish sauces, or more to taste

2 pinches sea salt to taste

2 (16-ounce) packages wide rice noodles

4 cups bean sprouts

2 cups green onions, sliced

2 cups chopped cilantro leaves

Directions

Step 1 Place shiitake mushrooms in a little bowl. Cover with warm water and let soak until tender, about 20 minutes. Drain. Squeeze out excess water and slice.

Step 2 Pound cilantro root, garlic, and black peppercorns right into a coarse paste in a mortar and pestle. Transfer paste to a sizable pot.

Step 3 Pour beef stock into the pot. Add pork belly and chicken wings. Bring to a simmer; cook for ten minutes. Add sliced shiitake mushrooms, tofu, and pickled radish. Simmer soup until chicken wings are cooked through, about 45 minutes. Stir in oyster sauce and soy sauce. Season with fish sauce and sea salt.

Step 4 Place a steamer basket into a sizable pot and fill with water to just underneath the steamer. Bring water to a boil. Add noodles, cover, and steam until tender, about five minutes.

Step 5 Place some noodles in each serving bowl and ladle soup at the top. Garnish with bean sprouts, green onions, and cilantro.

Asian Kabocha Soup

Servings: 6

Ingredients

1 tablespoon vegetable oil

3 tablespoons olive oil

3/4 cup chopped onions

1 1/2 tablespoons garlic, chopped

1 1/2 (1 inch) piece minced fresh ginger root

1 1/2 (2 pound) kabocha squash, halved and seeded

4 1/2 tablespoons red curry paste

1 1/2 (13.5 ounce) can coconut milk

1 1/2 pinches salt and pepper to taste

3/4 cup fresh cilantro leaves

6 cups swanson unsalted chicken broth, or more as needed

1 1/2 limes

Directions

Step 1 Preheat oven to 375 degrees F (190 degrees C). Line a rimmed baking sheet with foil.

Step 2 Brush flesh side of squash with vegetable oil. Place halves, flesh down, on prepared baking sheet. Bake until tender, 50 to 60 minutes. Let cool. Scoop out flesh and reserve.

Step 3 Heat essential olive oil in a big, heavy pot over medium heat. Add chopped onion; cook and stir until translucent, about ten minutes. Add garlic and ginger root; cook until fragrant, about 1 minute. Stir in red curry paste. Add cooked squash. Stir in Swanson Unsalted Chicken Broth and coconut milk. Bring to a boil; reduce heat and simmer thirty minutes. Remove from heat. Season with salt and pepper.

Step 4 Pour soup right into a blender or food processor only half full. Cover and hold the lid down; pulse several times before leaving to blend. Puree in batches until smooth. Add additional Swanson Unsalted Chicken Broth to bring the soup to your favored consistency.

Step 5 Season with salt and pepper to taste. Garnish with fresh cilantro and a squeeze of fresh lime juice.

Ham and Potato Soup

Servings: 12

Ingredients

3 medium carrots, diced

3 ribs celery, diced

1/2 cup garlic, sliced

4 1/2 pounds yukon gold potatoes, peeled and diced

1/2 cup butter

1 1/2 pounds smoked ham, diced

3/4 cup flour

3 medium onions, diced

12 cups chicken broth

6 cups water

1 1/2 cups heavy cream

3/16 teaspoon salt and pepper to taste

3/16 teaspoon cayenne pepper

3 tablespoons chopped fresh chives for garnish

Directions

Step 1 Melt butter in a stockpot over medium heat until golden brown. Stir in carrot, celery, onion, ham, and garlic; cook and stir for 5-6 minutes, before vegetables soften and the onions are translucent.

Step 2 Stir in flour; cook for approximately three minutes. Stir in chicken broth, 1 cup at the same time. Add water and stir to mix. Turn heat to high and bring to a simmer. Simmer on medium-low for quarter-hour, stirring occasionally.

Step 3 Taste the soup for salt and add more if necessary. Stir in potatoes; cook for quarter-hour, until potatoes are tender. Skim fat if desired.

Step 4 With a potato masher, mash the soup several times, leaving lots of whole chunks of potato. Season with salt and pepper to taste, add cayenne if desired, and add cream. Stir to mix and heat through. Garnish with fresh chives.

Hot and Sour Thai Soup: Tom Yum Goong

Servings: 8

Ingredients

4 stalks fresh lemongrass, sliced on a bias in 2-inch pieces

8 kaffir limes leaves

2 pieces -inch fresh galangal or ginger, sliced

1/4 cup fish sauces, such as nam pla

16 cups chicken broth

1 tablespoon sugar

4 red chiles, sliced

2 (8-ounce) cans straw mushrooms, rinsed and halved

2 pounds large shrimp, peeled with tails on

4 limes, juiced

4 green onions, sliced

2 handful fresh cilantro, chopped

Directions

Bring the stock to the boil over medium heat in a saucepan. Add the lemongrass, kaffir lime leaves, galangal, and chiles. Lower heat to medium-low, cover, and simmer for quarter-hour to allow spices to infuse the broth.

Uncover and add the fish sauce, sugar, and mushrooms. Simmer for five minutes. Toss in the shrimp and cook for approximately 8 minutes until they turn pink. Remove from heat and add the lime juice, green onions, and cilantro. Taste for salt and spices; you ought to have the same balance of spicy, salty, and sour. It's wise to tell your guest's that the lemongrass and lime leaves are for flavor only and really should be avoided when eating the soup.

Authentic Thai Coconut Soup

Servings: 12

Ingredients

3 (13.5 ounce) cans canned coconut milk

3 cups water

6 stalks lemons grass, bruised and chopped

2 1/4 cups (blank)s kaffir limes leaves, torn in half

1 1/2 (1 inch) piece galangal, thinly sliced

1 1/2 pounds medium shrimp - peeled and deveined

1 1/2 pounds shiitake mushrooms, sliced

6 tablespoons lime juice

4 1/2 tablespoons fish sauces

6 tablespoons brown sugar

1 1/2 teaspoons curry powder

1 1/2 tablespoons green onions, thinly sliced

1 1/2 teaspoons dried red pepper flakes

Directions

Step 1 Bring a pot of water to a boil. Boil the shrimp until cooked, about a minute. Drain shrimp, and reserve.

Step 2 Pour the coconut milk and 2 cups of water in a huge saucepan; bring to a simmer. Add the galangal, lemon grass, and lime leaves; simmer for ten minutes, or before flavors are infused. Strain the coconut milk right into a new pan and discard the spices. Simmer the shiitake mushrooms in the coconut milk for 5 minutes. Stir in the lime juice, fish sauce, and brown sugar. Season to taste with curry powder.

Step 3 To serve, reheat shrimp in the soup, and ladle into serving bowls. Garnish with green onion and red pepper flakes.

Slow Cooker Chicken and Butternut Squash Stew

Servings: 12

Ingredients

2 pinches salt and freshly ground black pepper to taste

2 pounds boneless, skinless chicken thighs, cut into 1-inch pieces

2 onions, chopped

1/2 cup garlic, minced

6 tablespoons all-purpose flour

1/2 cup vegetable oil, divided

2 jalapeno pepper, seeds and membranes removed, minced

2 thai chile pepper, seeds and membranes removed, minced

1 1/2 cups white wine

3 cups chicken stock

1 butternut squash, peeled and cut into 1-inch pieces

10 sprigs fresh thyme

6 eaches bay leaves

1/2 cup sour cream

1/4 cup chopped fresh parsley, or to taste

Directions

Step 1 Season flour with salt and freshly ground black pepper in a container with a lid. Dredge chicken pieces in the flour to coat.

Step 2 Heat 2 tablespoons vegetable oil in a huge skillet over medium heat. Cook and stir chicken in hot oil until browned completely, 4 to five minutes per batch. Put browned chicken pieces in the slow cooker.

Step 3 Heat remaining 2 tablespoons oil in the skillet over medium heat; cook and stir onion in the hot oil until translucent, about five minutes. Add garlic, jalapeno pepper, and Thai chile pepper; continue steadily to cook and stir before the garlic is fragrant 2-3 3 minutes.

Step 4 Pour white wine over the onion mixture; cook at a simmer before liquid reduces, 2-3 three minutes; transfer to the slow cooker.

Step 5 Stir chicken stock, butternut squash, thyme, and bay leaves into the chicken mixture in the slow cooker, assuring solids are submerged in liquid.

Step 6 Cook on Low for 7 1/2 to 9 1/2 hours. Stir sour cream into the stew and season with salt and pepper; continue cooking another thirty minutes. Stir parsley into the stew.

Hot-and-Sour Prawn Soup with Lemon Grass

Servings: 8

Ingredients

2 pounds tiger prawns with shell

6 stalks lemons grass

6 tablespoons fish sauces

1/2 cup lime juice

1/4 cup chopped green onions

2 3/4 cups (blank)s kaffir limes leaves, torn in half

2 cups straw mushrooms

2 tablespoons chopped fresh cilantro

8 cups chicken stock

8 peppers red chile peppers, seeded and chopped

4 medium (4-1/8" long)s green onions, chopped

Directions

Step 1 Shell and devein the prawns, reserving the shells. Rinse the shells and place them in a huge saucepan with the chicken stock. Bruise the lemon grass stalks, and add them to the broth along with half of the lime leaves. Bring to a

boil, then reduce heat to low, and simmer gently before lemon grass changes color, and the stock becomes fragrant, about five minutes. Strain the stock and go back to the saucepan. Discard the solids.

Step 2 Return the stock to a simmer, and add the mushrooms and prawns. Cook before prawns is pink. Stir in the fish sauce, lime juice, 2 tablespoons green onion, cilantro, red chilies, and remaining lime leaves. Taste, and modify seasoning if necessary. The soup ought to be sour, salty, spicy and hot. Garnish with remaining green onions.

Thai Green Chicken Soup

Servings: 8

Ingredients

2 tablespoons canola oil

1 1/2 tablespoons minced garlic

1/4 cup green curry paste

4 pieces 2 (1-in.) peeled fresh ginger, divided

2 pounds skinless, boneless chicken breasts, cut into bite-size pieces

4 cups unsalted chicken stock

1 cup water

1/4 cup fresh lime juice

2 cans 1 (13.5-oz.) light coconut milk

1/2 cup fresh cilantro stems

2 cups fresh snow peas, diagonally sliced

6 ounces uncooked brown rice vermicelli noodles

1 cup fresh cilantro sprigs

lime wedges

Directions

Step 1 Mince 1 little bit of ginger to equal about 1 tablespoon. Heat oil in a Dutch oven over medium-high. Add minced ginger and garlic; sauté 1 minute. Stir in curry paste; cook 1 minute. Add chicken; cook three minutes, stirring occasionally. Add the remaining little bit of ginger, stock, 1/2 cup water, juice, coconut milk, and cilantro stems; bring to a simmer, and cook ten minutes.

Step 2 Discard ginger piece. Stir in peas and noodles; cook three minutes or until noodles are tender. Top with cilantro sprigs; serve with lime wedges.

Italian Sausage Soup with Tortellini

Servings: 12

Ingredients

1 1/2 cups chopped onions

3 tablespoons garlic, minced

3/4 cup water

3/4 cup red wine

1 1/2 pounds sweet italian sausages, casings removed

7 1/2 cups beef broth

6 large tomatoes - peeled, seeded and chopped

1 1/2 cups thinly sliced carrots

2 1/4 teaspoons packed fresh basil leaves

3/4 teaspoon dried oregano

1 1/2 (8-ounce) cans tomato sauce

2 1/4 cups sliced zucchini

3/4 pound fresh tortellini pasta

4 1/2 tablespoons chopped fresh parsley

Directions

Step 1 In a 5 quart Dutch oven, brown sausage. Remove sausage and drain, reserving 1 tablespoon of the drippings.

Step 2 Saute onions and garlic in drippings. Stir in beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce, and sausage. Bring to a boil. Reduce heat; simmer uncovered for thirty minutes.

Step 3 Skim fat from the soup. Stir in zucchini and parsley. Simmer covered for thirty minutes. Add tortellini over the last ten minutes. Sprinkle with Parmesan cheese along with each serving.

Slow Cooker Chicken Thai Ramen Noodles

Servings: 12

Ingredients

2 tablespoons soy sauce soy sauce

2 tablespoons garlic Thai garlic chile paste

1 cup peanut butter peanut butter

2 onions onion chopped

2 cans coconut milk (13.5 ounce) light coconut milk

1/4 cup garlic minced

6 cups water

2 pieces ginger inch fresh ginger grated

4 green bell peppers eaches green bell peppers diced

4 pounds chicken thighs skinless boneless chicken thighs diced

4 packages ramen noodles (3 ounce) ramen noodles

1 cup cucumbers diced cucumber

4 green onions eaches green onions chopped

1 cup cilantro chopped fresh cilantro

1 cup basil chopped fresh basil

Directions

Step 1 Combine water, soy sauce, coconut milk, chile paste, and peanut butter in slow cooker crock. Stir in onion, garlic, ginger, green pepper, and diced chicken. Cook on High until chicken is no more pink, about 4 hours.

Step 2 Stir the ramen noodles into the crock; reserve seasoning packets. Cook on High until noodles are soft, 15 to 20 minutes. Season to taste with ramen seasoning packets. Garnish soup with cucumbers, green onions, cilantro, and basil before serving.

Asian Chicken and Corn Soup

Servings: 11

Ingredients

2 tablespoons vegetable oil

18 1/3 small oyster mushrooms, sliced thin

1 5/6 (3-ounce) packages enoki mushrooms, roots removed

1/2 cup chopped onions

1/2 cup chopped celery

1/2 cup chopped green bell pepper

18 1/3 medium (blank)s button mushrooms, sliced thin

1/2 cup chopped carrots

5 1/2 tablespoons garlic, smashed

2 pinches salt and pepper to taste

3 2/3 (14.5-ounce) cans chicken broth

1 5/6 (15-ounce) cans cream-style corn

1 5/6 (5-ounce) cans chunk white chicken drained

2 tablespoons rice wine vinegar

1 tablespoon chinese five-spice powder

2 tablespoons cornstarch

1 cup cold milk

4 cups fresh thai basil, chopped

Directions

Step 1 Heat the vegetable oil in a huge pot over medium-high heat. Stir in the button mushrooms, oyster mushrooms, and enoki mushrooms; cook and stir until lightly browned. Add the onion, celery, green bell pepper, carrot, and garlic. Season with salt and pepper. Cook and stir for three to four 4 minutes. Mix in the chicken broth, cream-style corn, chicken, rice wine vinegar, and five-spice powder, and bring to boil. Cover and reduce heat to medium-low. Simmer for approximately 20 minutes. Mix cornstarch with the milk in a little bowl, and stir into the soup. Stir until soup has thickened. Garnish each serving with chopped basil.

Catherine's Spicy Chicken Soup

Servings: 12

Ingredients

12 breast half, bone and skin removed (blank)s skinless, boneless chicken breasts halves

3/4 teaspoon salt

1 1/2 teaspoons ground black pepper

3 tablespoons dried parsley

1 1/2 tablespoons onion powder

12 cups water

1 1/2 teaspoons garlic powder

7 1/2 cubes chicken bouillon

4 1/2 tablespoons olive oil

1 1/2 onions, chopped

4 1/2 tablespoons garlic, chopped

1 1/2 (16-ounce) jars chunky salsa

3 (14.5-ounce) cans peeled and diced tomatoes

1 1/2 (14.5-ounce) cans whole peeled tomatoes

1 1/2 (10.75 ounce) can condensed tomato soup

4 1/2 tablespoons chili powder

1 1/2 (15-ounce) cans whole kernel corn, drained

3 (16-ounce) cans chili beans, undrained

1 1/2 (8-ounce) containers sour cream

Directions

Step 1 In a sizable pot over medium heat, combine water, chicken, salt, pepper, garlic powder, parsley, onion powder and bouillon cubes. Bring to a boil, then reduce heat and simmer one hour, or until chicken juices run clear. Remove chicken, reserve broth. Shred chicken.

Step 2 In a sizable pot over medium heat, cook onion and garlic in essential olive oil until slightly browned. Stir in salsa, diced tomatoes, whole tomatoes, tomato soup, chili powder, corn, chili beans, sour cream, shredded chicken and 5 cups broth. Simmer thirty minutes.

Spicy Tan Tan Soup (Tantanmen or Dan Dan Noodles)

Servings: 4

Ingredients

1 1/2 tablespoons doubanjiang (soy bean paste)

2 tablespoons minced shallots

2 tablespoons garlic, pressed

1 tablespoon grated fresh ginger

3/4 pound ground pork

1/2 cup soy sauce

1/4 cup tahini (sesame seed paste)

2 tablespoons sake

2 teaspoons sesame oil

2 tablespoons miso paste

2 teaspoons tianmianjiang (sweet bean paste)

8 cups chicken stock

1 1/2 tablespoons rice vinegar

2 teaspoons rayu (chile oil)

1 cup fresh spinach, or to taste

4 cups ramen noodles, or to taste

6 eaches green onions, thinly sliced

2 red thai chile pepper, sliced

Directions

Step 1 Heat sesame oil in a skillet over medium heat; add doubanjiang. Cook and stir shallots, garlic, and ginger until fragrant, about 30 seconds. Add ground pork; cook and stir until browned, about three minutes.

Step 2 Mix soy sauce, tahini, sake, miso paste, and tianmianjiang into pork mixture until evenly combined. Add chicken stock; bring to a boil. Mix rice vinegar and rayu into pork mixture; add spinach. Simmer soup over low heat for ten minutes.

Step 3 Put noodles in a plate of hot water to split up; drain. Mix noodles into soup and garnish with green onions and Thai hot peppers.

Andrew's Tom Kha Gai

Servings: 12

Ingredients

2 stalks lemongrass, cut into 2-inch pieces

1/2 pound galangal, cut into 2-inch pieces

6 tablespoons sliced green onions

2 3/4 cups (blank)s kaffir limes leaves

6 pounds skinless, boneless chicken breasts, cut into 2-inch pieces

1/2 cup chopped fresh cilantro

8 cups chicken stock

1/2 cup fish sauces

2 tablespoons white sugar

1 teaspoon red pepper flakes

6 (14-ounce) cans coconut milk

2 (8-ounce) packages shiitake mushrooms, sliced

2 (8-ounce) packages cremini mushrooms, sliced

Directions

Step 1 Bring chicken stock to a boil in a saucepan; add lemongrass, galangal, cilantro, green onion, and kaffir lime leaves. Stir, reduce heat, and simmer for five minutes.

Step 2 Mix chicken, fish sauce, sugar, and red pepper flakes into stock mixture; stir and simmer for five minutes. Add coconut milk, shiitake mushrooms, and cremini mushrooms; stir and simmer for five minutes.

Khao Dom Pla (Rice Soup with Fish)

Servings: 8

Ingredients

1 3/4 pounds red snapper fillets, cut into slices

20 eaches cherry tomatoes

4 stalks (blank)s stalks gai lan (chinese broccoli), diced

4 stalks (blank)s green onions, sliced

4 cups cooked rice

8 cups chicken stock

10 sprigs pak chi farang (culantro)

2 pinches sea salt to taste

Directions

Step 1 Bring chicken stock to a gentle boil in a sizable pot over medium heat. Add snapper slices, rice, cherry tomatoes, and gai lan. Simmer until snapper is cooked through, about five minutes. Stir in green onions and pak chi farang; season soup with salt. Simmer until flavors combine, about five minutes more.

Step 2 Divide soup among 4 bowls to serve.

Skinny Thai Chicken Soup

Servings: 12

Ingredients

2 teaspoons canola oil

2 small onions, cut into thin wedges (1 cup)

4 cups sliced fresh mushrooms (6 oz)

1/4 cup garlic, finely chopped

2 cartons (32 oz) progresso reduced-sodium chicken broth (4 cups)

3 cups shredded cooked chicken breasts

2 teaspoons red curry paste

2 teaspoons packed brown sugar

1 medium red bell pepper, cut into thin bite-size strips (1 cup)

1/2 teaspoon salt

2 tablespoons cornstarch

1/4 cup cold water

2 cans (14 oz) reduced-fat (lite) coconut milk (not cream of coconut)

8 cups fresh baby spinach leaves

1/4 cup chopped fresh cilantro

lime wedges, if desired

Directions

Step 1 In 4-quart nonstick Dutch oven, heat oil over medium heat. Add onion and mushrooms; cook three minutes, stirring frequently. Add bell pepper and garlic; cook 2-3 three minutes longer, stirring frequently, until vegetables are tender. Remove from heat; stir in curry paste until melted.

Step 2 Stir in broth, chicken, brown sugar and salt. Go back to heat. Heat to boiling. Reduce heat; simmer uncovered five minutes, stirring frequently.

Step 3 In normal size bowl, stir cornstarch and water until smooth. Add cornstarch mixture and coconut milk to soup mixture; heat to boiling. Cook over medium heat about 2 minutes, stirring frequently, until slightly thickened.

Step 4 Stir in spinach and cilantro. Cook about 1 minute or simply until mixture is hot and spinach is wilted. Serve soup with lime wedges.

Thai Coconut Chicken Soup (Tom Kha Gai) with Mushrooms

Servings: 8

Ingredients

4 pieces -inch of galangal, peeled, half cut into slices, half cut into matchsticks (see note)

4 stalks lemongrass, ends trimmed, tough outer leaves removed, cut into 1-inch pieces

8 kaffir limes leaves, crumpled by hand (see note)

2 (13.5 ounce) can coconut milk

2 pounds boneless, skinless chicken breasts, sliced thinly against the grain

2 1/2 pounds chicken stock

1 pound mushrooms (straw mushrooms if possible, but otherwise cremini or button), ends removed, sliced

2 tablespoons fish sauces, plus more for serving

2 tablespoons juice from 1 limes, plus more for serving

8 hot red chilis (such as thai bird) ends trimmed, smashed with a knife

handful fresh cilantro leaves and tender stems

Directions

Step 1. Combine stock, galangal, lemongrass, and lime leaf in a medium saucepan. Bring to a simmer over medium heat, and reduce heat to keep up a simmer for ten minutes. Discard the galangal and lemongrass.

Step 2. Add the coconut milk and increase heat to medium. Add chicken, mushrooms, galangal matchsticks, and Kaffir lime leaves, and cook before the chicken is totally cooked and the mushrooms are tender, about five minutes.

Step 3. Add the fish sauce, lime juice, and red chiles. Remove from heat. Divide the soup between four bowls, making sure each includes a red chile. Garnish with cilantro. Adjust flavor with an increase of lime juice and fish sauce as necessary.

Chicken Tortilla Soup V

Servings: 8

Ingredients

1 teaspoon olive oil

1 teaspoon minced garlic

4 (14.5-ounce) cans chicken broth

2 cups frozen corn kernels

2 cups chopped onions

1/2 teaspoon ground cumin

1 teaspoon chili powder

4 breast half, bone and skin removed (blank)s skinless, boneless chicken breasts, cut into cubes

2 tablespoons lemon juice

2 cups chunky salsa

1 pound corn tortillas chips

1 cup shredded monterey jack cheese

Directions

Step 1 In a huge pot over medium heat, cook and stir chicken in the oil for five minutes. Add the garlic and cumin and mix well. Then add the broth, corn, onion, chili powder, lemon juice, and salsa. Reduce heat to low and simmer for approximately 20 to thirty minutes.

Step 2 2 Split up some tortilla chips into individual bowls and pour soup over chips. Top with the Monterey Jack cheese and just a little sour cream.

Khao Soi Soup

Servings: 10

Ingredients

5 eaches shallots, chopped

5 tablespoons garlic, minced

6 1/2 tablespoons red curry paste

1 1/2 tablespoons curry powder

6 2/3 cups coconut milk

3 1/3 cups water

3 1/3 cups chopped cooked chicken, or more to taste

3 1/2 tablespoons vegetable oil

1 2/3 teaspoons sea salt

3 1/2 tablespoons fish sauces

3 1/2 tablespoons white sugar

1 1/2 tablespoons lime juice

3/4 cup vegetable oil

20 eaches whole dried thai chile peppers

10 small shallots, cut into quarters

3 1/4 cups bok choy, chopped

1 2/3 (8-ounce) packages rice noodles

1 2/3 cups pickled mustard cabbage, thinly sliced

3/4 cup coarsely chopped fresh cilantro

1 2/3 limes, cut into wedges

Directions

Step 1 Heat 2 tablespoons oil in a wok or large skillet over medium heat; cook and stir chopped shallots and garlic until garlic starts to carefully turn golden 2 to 4 minutes. Add red curry paste and curry powder; cook and stir until fragrant, one to two 2 minutes. Add coconut milk, water, chicken, and sea salt; bring to a boil. Reduce heat to medium low and simmer soup.

Step 2 Mix fish sauce, sugar, and lime juice into soup and simmer until heated through, about ten minutes more.

Step 3 Heat 1/2 cup oil in a skillet over medium-high heat; fry Thai hot peppers until browned, 2 to 4 minutes. Transfer hot peppers to soup, reserving oil in skillet. Fry quartered shallots and bok choy in hot oil until browned, 2 to 4 minutes; transfer to soup and reserve oil in skillet.

Step 4 Place noodles in a sizable bowl and cover with warm water. Reserve until noodles are softened, about a quarter-hour. Drain and rinse thoroughly. Add 3/4 of the noodles to the soup. Fry the rest of the rice noodles in the hot oil until crisp, three to five 5 minutes.

Step 5 Divide soup among 6 bowls and top with fried noodles, pickled cabbage, cilantro, and lime wedges.

Creamy Chicken and Wild Rice Soup

Servings: 12

Ingredients

3 cups water

3 3/4 breast, bone removeds cooked, boneless chicken breasts halves, shredded

3/4 teaspoon salt

3/4 teaspoon ground black pepper

1 cup all-purpose flour

6 cups chicken broth

3/4 cup butter

1 1/2 (4.5 ounce) package quick cooking long grain and wild rice with seasonings packet

3 cups heavy cream

Directions

Step 1 In a sizable pot over medium heat, combine broth, water and chicken. Bring merely to boiling, then stir in rice,

reserving seasoning packet. Cover and remove from heat.

Step 2 In a little bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to create a roux. Whisk in cream, just a little at the same time, until fully incorporated and smooth. Cook until thickened, five minutes.

Step 3 Stir cream mixture into broth and rice. Cook over medium heat until heated through, 10 to a quarter-hour.

Coconut Chicken Soup

Servings: 8

Ingredients

4 stalks (blank)s lemons grass, chopped

8 slices (1/2-inch) piece peeled fresh ginger

1 1/2 pounds skinless, boneless chicken breasts, cut into strips

2/3 cup fish sauces

2 cups coconut milk

1/4 cup white sugar

1 1/2 cups (blank)s kaffir limes leaves, torn in half

2 cups coconut milk

1 cup lime juice

2 teaspoons red curry paste

1/2 cup coarsely chopped cilantro

30 peppers green thai chiles, crushed

Directions

Step 1 Bring 1 cup coconut milk, lemongrass, ginger, and kaffir lime leaves to a boil in a huge skillet over medium-high heat. Stir in the chicken, fish sauce, and sugar. Reduce heat to medium, and continue cooking before chicken no more pink in the guts, about five minutes. Stir in the rest of the 1 cup coconut milk, and bring to a simmer, about three minutes.

Step 2 Divide the lime juice and curry paste into 4 bowls. Pour soup into bowls, and garnish with cilantro and Thai chiles.

Michele's Thai Chicken Soup

Servings: 12

Ingredients

2 packages mushrooms (10 ounce) coarsely chopped fresh mushrooms

1 cup onions finely chopped onion

10 chicken thighs eaches skinless boneless chicken thighs diced

12 cups chicken stock chicken stock or more as needed

2 cans coconut milk (13.5 ounce) coconut milk

2 cups quinoa rinsed

1 cup half-and-half or more as needed

1/4 cup tomato paste tomato paste

2 tablespoons vegetable oil vegetable oil

1/4 cup lemongrass paste (such as Gourmet Garden™)

1 1/2 tablespoons curry paste red curry paste

2 teaspoons sambal oelek (Indonesian red chile paste)

2 teaspoons sauces fish sauce

2 teaspoons Worcestershire sauce Worcestershire sauce

1 pepper roasted red pepper chopped

2 tablespoons water

2 tablespoons cornstarch

Directions

Step 1 Heat oil in a sizable pot over medium heat. Add mushrooms and onion; cook and stir until mushrooms brown and onion is soft, about five minutes. Add chicken thighs; cook and stir until no pinker in the guts, 5 to 8 minutes.

Step 2 Pour chicken stock, coconut milk, quinoa, and half-and-half into the pot. Stir in tomato paste, lemongrass paste, red curry paste, sambal, fish sauce, and Worcestershire sauce. Simmer until flavors combine, about thirty minutes. Stir in roasted red pepper.

Step 3 Mix water and cornstarch together in a little bowl until no lumps remain. Pour into the pot; stir soup until slightly thickened, about five minutes.

Absolutely Ultimate Potato Soup

Servings: 4

Ingredients

1 stalk celery, diced

1/2 onion, chopped

4 medium (2-1/4" to 3" dia, raw)s potatoes, peeled and cubed

1/2 pound bacon, chopped

2 cups chicken stock, or enough to cover potatoes

1 1/2 tablespoons butter

1 1/2 tablespoons garlic, minced

2 tablespoons all-purpose flour

1/2 cup heavy cream

1/2 teaspoon dried tarragon

1 1/2 teaspoons chopped fresh cilantro

salt and pepper to taste

Directions

Step 1 In a Dutch oven, cook the bacon over medium heat until done. Remove bacon from pan, and reserve. Drain off all but 1/4 cup of the bacon grease.

Step 2 Cook celery and onion in reserved bacon drippings until onion is translucent, about five minutes. Stir in garlic, and continue cooking for one to two 2 minutes. Add cubed potatoes, and toss to coat. Saute for three to four 4 minutes. Return bacon to the pan, and add enough chicken stock to just cover the potatoes. Cover, and simmer until potatoes are tender.

Step 3 In another pan, melt butter over medium heat. Whisk in flour. Cook, stirring constantly, for one to two 2 minutes. Whisk in the heavy cream, tarragon, and cilantro. Bring the cream mixture to a boil, and cook, stirring constantly, until thickened. Stir the cream mixture into the potato mixture. Puree about 1/2 the soup, and go back to the pan. Adjust seasonings to taste.

Mulligatawny Soup I

Servings: 12

Ingredients

4 stalks celery, chopped

2 carrots, diced

3 tablespoons all-purpose flour

1 tablespoon curry powder

1 cup chopped onions

1/2 cup butter

8 cups chicken broth

1 apple, cored and chopped

1/2 cup white rice

2 skinless, boneless chicken breasts half - cut into cubes

salt to taste

ground black pepper to taste

2 pinches dried thyme

1 cup heavy cream, heated

Directions

Step 1 Saute onions, celery, carrot, and butter in a huge soup pot. Add flour and curry, and cook 5 more minutes. Add chicken stock, mix well, and bring to a boil. Simmer about 1/2 hour.

Step 2 Add apple, rice, chicken, salt, pepper, and thyme. Simmer 15-20 minutes, or until rice is performed.

Step 3 When serving, add hot cream.

Tom Ka Gai (Coconut Chicken Soup)

Servings: 10

Ingredients

5 tablespoons vegetable oil

3 1/3 (14-ounce) cans coconut milk

3 1/2 tablespoons minced fresh ginger root

6 1/2 tablespoons fish sauces

3 1/3 cups water

6 1/2 tablespoons fresh lime juice

1 1/4 pounds boneless, skinless chicken meat

7/16 teaspoon cayenne pepper

13/16 teaspoon ground turmeric

3 1/2 tablespoons thinly sliced green onions

1 1/2 tablespoons chopped fresh cilantro

Directions

Step 1 Cut chicken into thin strips and saute in oil for 2-3 3 minutes before chicken turns white.

Step 2 In a pot, bring coconut milk and water to a boil. Reduce heat. Add ginger, fish sauce, lime juice, cayenne powder and turmeric. Simmer before the chicken is performed, 10 to quarter-hour.

Step 3 Sprinkle with scallions and fresh cilantro and serve steaming hot.

Thai Boat Noodle Soup

Servings: 10

Ingredients

2 1/2 ounces thai rock sugar or 1/4 cup granulated sugar

12 1/2 cups pork stock or water

1 cup light soy sauce

1 1/4 tbsp. dark soy sauce

3 pounds . boneless pork shoulder

12 1/2 sprigs cilantro

1 1/4 tbsp. whole black peppercorns

5 bay leaves

3 1/2 stalks lemongrass, thinly sliced

2 1/2 fresh or frozen pandan leaves

2 1/2 stalks chinese or regular celery, cut into 3-inch pieces

2 1/2 whole star anise

1 1/4 (1 1/2-inch) piece fresh or frozen galangal, peeled and thinly sliced

2/3 cup cinnamon

3 3/4 tbsp. canola oil

3 1/2 tablespoons garlic, minced

3/4 pound frozen thai pork balls

3/4 pound thin, flat rice noodles, soaked in warm water for 15 minutes and drained

2/3 pound boneless pork shoulder, sliced into 1-inch strips (about 1/8-inch–thick)

2 1/2 stalks chinese or regular celery, leaves and tender stalks roughly chopped

2 1/2 ounces chinese or regular spinach, stemmed and chopped

2 cups bean sprouts

1 1/2 tablespoons pig's or beef blood

5 tablespoons packed cilantro leaves

5 tablespoons thai fish sauces

5 tablespoons vinegar-pickled thai chiles, thinly sliced, plus 1/4 cup pickling liquid

1 1/2 tablespoons chile powder

1 1/2 tablespoons granulated sugar

Directions

Step 1 Make the broth: Boil ingredients within an 8-qt. saucepan. Reduce heat to medium-low; cook, covered, until pork is tender, about one hour. Strain broth right into a bowl. Using tongs, transfer pork, discarding aromatics, to broth; keep warm.

Step 2 Make the soup: Bring a sizable pot of water to a boil. Meanwhile, heat oil and garlic in a 1-qt. saucepan over medium-low; cook until garlic is golden, 6-8 minutes. Boil pork balls, rice noodles, sliced raw pork shoulder, and celery until pork is cooked through, 4-6 minutes. Add spinach and bean sprouts and cook 30 seconds more; divide mixture between bowls. Top with reserved broth and pork and garlic oil. Stir blood into each bowl; top with remaining ingredients.

Pad Thai Soup

Servings: 8

Ingredients

1 pound shrimp, shelled and deviened, shells reserved

2 large shallots, finely diced

2 tablespoons tamarind concentrate or 1/4 cup lime juice

6 tablespoons fish sauce or soy sauce

12 cups chicken broth

1/4 cup garlic, chopped

6 tablespoons palm sugar or brown sugar

4 birds eye chilies, sliced (or chili sauce such as sriracha to taste)

1/2 pound shiitake mushrooms, sliced

4 eggs, lightly beaten

3/4 pound rice noodles

4 cups bean sprouts

4 green onions, sliced

1/2 cup peanuts, toasted and coarsely chopped

1/4 cup cilantro

Directions

Step 1 Bring the broth and shrimp shells to a boil in a sizable sauce pan, decrease the heat, simmer covered for ten minutes and strain the solids from the broth and go back to heat.

Step 2 Meanwhile, prepare the rest of the ingredients.

Step 3 Add the shallot, garlic, tamarind concentrate, fish sauce, sugar, chilies and mushrooms to the broth and simmer for ten minutes.

Step 4 Meanwhile cook the noodles as directed and divide between 4 bowls.

Step 5 Add the shrimp to the soup and simmer until cooked, about three minutes.

Step 6 Pour the eggs into the soup in a thin stream while stirring/swirling the soup.

Step 7 Add the bean sprouts and remove from heat.

Step 8 Ladle the soup over the noodles and garnish with green onions, chopped peanuts and cilantro.

Parker's Perfect Pigskin Chili

Servings: 12

Ingredients

2 cups beef stock

1 tablespoon garlic crushed garlic

1 tablespoon olive oil olive oil

1/2 onion large onion diced

1/2 beef (2 1/2 pound) beef roast

1/2 ounce scotch whiskey fluid Scotch whiskey (such as Laphroiag®)

1 green bell peppers eaches green bell peppers diced

1 tablespoon garlic crushed garlic

1 can tomatoes (28 ounce) diced tomatoes

1/2 can tomato sauce (14 ounce) tomato sauce

1/4 cup beef suet

1/2 cup chile powder New Mexico red chile powder

2 tablespoons cumin ground cumin or more to taste

2 tablespoons oregano dried oregano

1 tablespoon basil dried basil

3 tablespoons sauces fish sauce

1 tablespoon lime juice lime juice

1/2 ounce scotch whiskey fluid Scotch whiskey (such as Laphroiag®)

1 1/2 teaspoons honey

1 dash hot pepper sauce hot pepper sauce or more to taste

1/2 pinch black pepper salt and ground black pepper to taste

Directions

Step 1 Brown the beef roast in a sizable Dutch oven or pot over medium heat, about five minutes on each side. Cover beef with beef stock, 2 tablespoons garlic, and 1 fluid ounce Scotch whiskey; braise over low heat until beef is tender, three to four 4 hours.

Step 2 Heat essential olive oil in a huge pot over medium heat; cook and stir onion, green bell pepper, and 2 tablespoons garlic in the hot oil until lightly browned, 5 to 8 minutes. Add diced tomatoes, tomato sauce, beef suet, chili powder, cumin, oregano, basil, fish sauce, lime juice, 1 fluid ounce Scotch whiskey, and honey to onion mixture. Bring to a boil, reduce heat to low, and simmer for three to four 4 hours.

Step 3 Remove beef from braising liquid and shred. Stir braising liquid and shredded beef into tomato mixture; simmer to blend flavors, about 1 more hour. Season with hot sauce, salt, and black pepper.

Coconut-Tamari Mushroom Soup

Servings: 4

Ingredients

3 cups boiling water

2 cups sliced fresh mushrooms

1 1/2 tablespoons dried wakame (brown) seaweed

1 cube vegetables bouillon

1 1/2 tablespoons garlic, minced

1 1/2 tablespoons olive oil

1 (14-ounce) can coconut milk

2 tablespoons chopped fresh cilantro

1/2 lime, juiced

1/2 teaspoon tamari, or to taste

Directions

Step 1 Dissolve the vegetable bouillon cubes in the boiling water, then stir in the sliced mushrooms; reserve for 20 minutes. Place the seaweed in a little bowl, and cover with hot water; set aside.

Step 2 Heat the essential olive oil in a huge saucepan over medium-low heat. Stir in the garlic and cook until softened,

about five minutes. Strain the mushrooms from the vegetable broth and squeeze dry; reserve the broth. Stir the mushrooms into the pot; cook and stir before mushrooms have browned and so are tender, about quarter-hour. Pour in the coconut milk and reserved vegetable broth. Drain the wakame and squeeze out excess water. Add the wakame to the pot combined with the cilantro, lime juice, and tamari. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer to allow flavors mingle, about 20 minutes.

Spicy Thai Coconut Chicken Soup

Servings: 8

Ingredients

2 cups sliced mushrooms

1 cup chopped red bell pepper

2 1/2 tablespoons minced peeled fresh ginger

8 garlic cloves, minced

2 (3-inch) stalk lemongrass, halved lengthwise

1 1/2 tablespoons canola oil

1 1/2 tablespoons sambal oelek (ground fresh chile paste)

6 cups chicken stock or fat-free, lower-sodium chicken broth

2 1/2 cups light coconut milk

2 1/2 tablespoons fish sauces

2 tablespoons sugar

4 cups shredded cooked chicken breasts (about 8 ounces)

1 cup green onions strips

6 tablespoons chopped fresh cilantro

1/4 cup fresh lime juice

Directions

Step 1 Heat a Dutch oven over medium heat. Add oil to pan; swirl to coat. Add mushrooms and another 4 ingredients (through lemongrass); cook three minutes, stirring occasionally. Add chile paste; cook 1 minute. Add Chicken Stock, coconut milk, fish sauce, and sugar; bring to a simmer. Reduce heat to low; simmer for ten minutes. Add chicken to pan; cook 1 minute or until thoroughly heated. Discard lemongrass. Top with onions, cilantro, and juice.

Quick and Easy Chicken Noodle Soup

Servings: 12

Ingredients

2 tablespoons butter

1 cup chopped celery

2 (14.5-ounce) cans vegetable broth

1 pound chopped cooked chicken breasts

3 cups egg noodles

8 (14.5-ounce) cans chicken broth

2 cups sliced carrots

1 cup chopped onions

1 teaspoon dried basil

1 teaspoon dried oregano

salt and pepper to taste

Directions

Step 1 In a sizable pot over medium heat, melt butter. Cook onion and celery in butter until just tender, five minutes. Pour in chicken and vegetable broths and stir in chicken,

noodles, carrots, basil, oregano, salt, and pepper. Bring to a boil, then reduce heat and simmer 20 minutes before serving.

Thai Peanut Soup

Servings: 12

Ingredients

4/5 cup chopped onion

4/5 cup chopped celery

4/5 cup chopped carrot

2 2/5 tablespoon butter

7 1/5 tablespoons flour

2 2/5 tablespoon finely chopped lemongrass (white portion only)

2 2/5 teaspoon chopped red chile (to taste)

33 3/5 ounces chicken broth

7 1/5 tablespoons chopped sweet red peppers

3 3/5 cups unsweetened coconut milk

1 1/5 cup peanut butter

4 4/5 tablespoons soy sauce

Directions

Step 1 Cook onion, celery, carrot, and red pepper in butter until softened, about five minutes. Add the lemongrass, red chili, stir and cook for 1 minute. Stir in the flour, and let cook for 1 minute, stirring on a regular basis.

Step 2 Add chicken broth, coconut milk and soy sauce, and stir to mix well. Add the peanut butter. Keep stirring until well combined (the peanut butter will go sort of stringy, nonetheless it will melt in after a bit). Heat until hot and bubbly.

Step 3 Serve with chopped fresh roasted peanuts and green onions as a garnish.

Chicken in Lemongrass Coconut Broth

Servings: 12

Ingredients

12 cups chicken stock

3/4 cup minced fresh ginger, divided

3/4 cup (blank)s fresh kaffir limes leaves

1 1/2 tablespoons sriracha chile sauce

2 1/4 pounds skinless, boneless chicken breasts halves, cut into 1-inch strips

1 1/2 tablespoons minced garlic

1 1/2 fresh lemongrass stalk, outer leaves removed

3/4 cup fresh cilantro, bundled

3 (14-ounce) cans coconut milk

4 1/2 tablespoons brown sugar

3 tablespoons lime juice

1 1/2 tablespoons fish sauces

9 (3-ounce) packages ramen noodles (exclude seasonings packets)

3 large carrots, shredded

1 1/2 cups chopped tomatoes

4 1/2 medium (4-1/8" long)s green onions, chopped

6 tablespoons chopped fresh cilantro, or to taste

Directions

Step 1 Mince the low 2/3 of lemongrass stalk. Bruise the rest of the upper part of the lemongrass stalk by hitting it with the trunk of a knife.

Step 2 Pour chicken stock into a huge pot; add minced lemongrass, bruised lemongrass stalk, 1/2 the ginger, lime leaves, garlic, and Sriracha sauce. Bring to a boil, reduce heat, and simmer. Add chicken to simmering broth; cook until chicken is no more pink in the guts, about ten minutes. Remove lemongrass stalk and lime leaves utilizing a slotted spoon; discard.

Step 3 Place the cilantro bundle in the broth and simmer for 2 minutes. Add coconut milk, remaining ginger, brown sugar, lime juice, and fish sauce. Remove cilantro bundle utilizing a slotted spoon; discard. Simmer broth, 5 to ten minutes.

Step 4 Fill a huge pot with water and bring to a rolling boil. Add ramen and cook until softened, about three minutes. Drain and portion noodles into serving bowls.

Step 5 Mix carrots, tomatoes, and green onions into broth. Ladle broth over noodles; garnish with cilantro.

Quick Red Curry Soup

Servings: 12

Ingredients

4 1/2 cups coconut milk

4 1/2 cups chicken stock

3 lime (2" dia)s limes, juiced

1 1/2 limes, zested

3 cups cherry tomatoes

1 1/2 tablespoons chopped fresh cilantro

3 tablespoons olive oil

6 tablespoons red curry paste

1 1/2 pounds shrimp

1 1/2 (14-ounce) cans bean sprouts, drained

1 1/2 cups chopped cooked chicken

1 1/2 pinches salt and ground black pepper to taste

Directions

Step 1 Stir red curry paste and essential olive oil together in a saucepan over low heat and cook until fragrant, about five

minutes.

Step 2 Pour coconut milk, chicken stock, lime juice, and lime zest into the saucepan. Bring the mixture to a boil, reduce heat to medium-low, and cook, at a simmer for ten minutes.

Step 3 Stir cherry tomatoes and cilantro into the soup; bring mixture again to a simmer and cook before tomatoes are soft, 10 to a quarter-hour.

Step 4 Stir shrimp, bean sprouts, and cooked chicken into the soup; cook until shrimp are bright pink externally and the meat is no more transparent in the guts, 10 to a quarter-hour. Season soup with salt and pepper.

Ramen Noodle Broccoli Salad

Servings: 12

Ingredients

1/2 cup creamy peanut butter

2 1/4 cups swanson® thai ginger flavor infused broth

6 tablespoons soy sauce

1 1/2 small red bell pepper, chopped

4 1/2 (3-ounce) packages uncooked chicken flavored ramen noodle soup

1 1/2 large onions, chopped

1 1/2 tablespoons sugar

1 1/2 tablespoons minced garlic

1 1/2 pounds broccoli florets

Directions

Step 1 Remove and discard the seasoning packets from the soup or reserve for another use. Fill a 6-quart saucepot with water and heat over medium-high heat to a boil. Add the noodles and broccoli and cook for three minutes or before noodles and broccoli are tender. Drain the noodles and broccoli well in a colander.

Step 2 Beat the peanut butter, broth, soy sauce and sugar in a sizable bowl. Add the noodles, broccoli, pepper, onion and garlic and toss to coat. Cover and refrigerate for 2 hours, stirring occasionally.

Cream of Fresh Asparagus Soup II

Servings: 8

Ingredients

1 cup chopped onions

1/4 cup butter

1/4 cup all-purpose flour

2 teaspoons salt

2 (14.5-ounce) cans chicken broth

2 pinches ground black pepper

2 pounds fresh asparagus, trimmed and cut into 1 inch pieces

2 cups milk

1 cup sour cream

2 teaspoons fresh lemon juice

Directions

Step 1 In a sizable saucepan, combine asparagus, chopped onion, and 1/2 cup chicken broth. Cover, and bring to a boil over high temperature. Reduce heat, and simmer uncovered until asparagus is tender, about 12 minutes. Process the mixture in a blender to puree the vegetables. Reserve.

Step 2 In the same saucepan, melt the butter over medium-low heat. Stir in the flour, salt, and pepper. Cook, stirring constantly for 2 minutes. Whisk in the rest of the chicken broth, and raise the heat to medium. Cook, stirring constantly before the mixture boils. Stir in the asparagus puree and the milk.

Step 3 Put the sour cream in a little bowl, and stir in a ladleful of the hot soup. Add the sour cream mixture and the lemon juice to the soup. Stir while heating the soup to serving temperature, but do not let it boil. Serve immediately.

Chicken Stew With Coconut Milk

Servings: 12

Ingredients

2 yellow onions medium yellow onion chopped or sliced

2 cups potatoes peeled potatoes cut in 1-inch chunks

2 cups baby carrots halved baby carrots

2 packages lima beans (9 ounce) frozen baby lima beans

1/2 can tomatoes (12 ounce) diced tomatoes

2 pounds chicken breasts skinless boneless chicken breast cut into bite-sized chunks

2 cups coconut milk canned coconut milk

2 tablespoons cumin cumin

2 tablespoons curry powder curry powder

2 pinches pepper Salt and pepper to taste

2 cups chicken broth fat-free reduced-sodium chicken broth

1/2 teaspoon hot sauce hot sauce (such as Tabasco) or to taste

12 sprigs cilantro Parsley or cilantro for garnish

Directions

Step 1 Put all ingredients in a huge microwave-safe bowl and mix thoroughly. Cover tightly and microwave on high for 30-40 minutes.

Try This 250 Calorie Thai Curried Squash Soup

Servings: 8

Ingredients

2 tablespoons red curry paste (such as thai kitchen)

1 1/2 tablespoons grated peeled fresh ginger, divided

2 teaspoons ground coriander

2 teaspoons ground cumin

2 tablespoons olive oil

2 teaspoons minced garlic

2 teaspoons light brown sugar

1/2 teaspoon crushed red pepper

2 cans 1 (13.5-oz.) light coconut milk, unshaken

3 cups unsalted vegetable stock

4 packages 2 (10-oz.) frozen chopped or pureed butternut squash, thawed

6 tablespoons lime juice, divided

1 teaspoon kosher salt

2 packages 1 (16-oz.) silken tofu, drained and cubed

1/2 cup chopped scallions

1/2 cup chopped fresh basil

Directions

Step 1 Heat oil in a huge Dutch oven over medium-high. Add curry paste; cook 1 minute, stirring constantly. Add 1 teaspoon ginger and then 5 ingredients (through red pepper); cook 1 minute or until fragrant.

Step 2 Remove 2 tablespoons coconut cream from surface of coconut milk in can; reserve. Place remaining coconut milk in a bowl, and whisk until emulsified. Add whisked coconut milk, stock, and squash to pan; bring to a boil. Reduce heat, and simmer ten minutes or until slightly thickened.

Step 3 Add 2 tablespoons lime juice, salt, and tofu to pan. Transfer squash mixture to a blender; blend until smooth.

Step 4 Combine remaining 1 teaspoon ginger, reserved coconut cream, and remaining 1 tablespoon lime juice in a little bowl. Divide soup among 4 bowls; top evenly with coconut cream mixture, scallions, and basil.

Bang Bang Shrimp

Servings: 4

Ingredients

1 pound shrimp, peeled and deveined

3/4 teaspoon salt

1/2 cup mayonnaise

1 1/2 teaspoons fish sauces (such as thai kitchen®)

1/4 teaspoon hot chili sesame oil

6 tablespoons milk

1 cup vegetable oil, or as needed

1 1/2 tablespoons sriracha hot chili sauce, or more to taste

1 large egg eggs, well beaten

1/4 pound seafood breader (such as house-autry® original)

2 tablespoons chopped fresh cilantro

Directions

Step 1 Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Step 2 Place shrimp in a bowl and sprinkle evenly with salt.

Step 3 Whisk mayonnaise, hot chili sauce, fish sauce, and sesame oil together in a bowl until evenly mixed.

Step 4 Whisk milk and eggs together in a bowl. Pour seafood breader right into a shallow bowl.

Step 5 Dip shrimp in egg mixture. Transfer shrimp to seafood breader and coat well.

Step 6 Fry coated shrimp, employed in batches, in the hot oil until coating is browned and shrimp are pink and fully cooked, about five minutes. Make an effort to keep shrimp separate from one another within the fryer. Remove cooked shrimp with a slotted spoon and drain in writing towels.

Step 7 Pour mayonnaise mixture and cilantro into a huge resealable plastic bag; add cooked shrimp. Seal bag and evenly coat shrimp with mayonnaise mixture.

Thai-Indian Veggie Soup

Servings: 12

Ingredients

1/2 cup minced fresh ginger

1 cup diced onions

4 small carrots, sliced

2 tablespoons green curry paste

2/3 cup garlic, minced

2 (10-ounce) cans diced tomatoes with jalapeno peppers, drained

1 1/2 tablespoons olive oil

1/2 teaspoon ground cumin

1/2 teaspoon curry powder

1 cup diced tofu

2 cups shredded kale

2 (14-ounce) cans coconut milk

6 cups vegetable broth

2 (15-ounce) cans chickpeas, rinsed and drained

1 teaspoon kosher salt

6 medium (4-1/8" long)s scallions, sliced

2 dashes sriracha sauces

Directions

Step 1 Heat oil in a huge pot over medium heat. Add ginger and garlic; cook and stir until fragrant, 2-3 three minutes. Add onion; cook and stir until softened, about 4 minutes. Stir in carrots; cook until they begin to soften, about 4 minutes. Stir in green curry paste. Add tomatoes, cumin, and curry powder; cook and stir until fragrant, about 4 minutes.

Step 2 Stir tofu into pot; cook until it starts to soak up some flavor, three to four 4 minutes. Add kale; cook until slightly wilted, three to four 4 minutes. Pour in coconut milk and bring soup to a simmer, about five minutes. Pour in vegetable broth and chickpeas; season with salt. Simmer soup, uncovered, until flavors combine, about 20 minutes. Serve soup garnished with scallions and sriracha.

Red Thai Curry Chicken Soup

Servings: 12

Ingredients

1/4 cup vegetable oil

one 2-inch piece fresh ginger, peeled and thinly sliced

3/4 cup thai red curry paste

16 cups low-sodium chicken broth

6 tablespoons garlic, chopped

ounce one 13.5- can coconut milk

6 tablespoons fish sauces

one 4-inch piece lemongrass, lightly bruised

kosher salt

pinch of sugar

4 pounds boneless skinless chicken breasts or thighs, thinly sliced

6 ounces dried rice vermicelli noodles

2 small red onions, thinly sliced

2/3 cup cilantro leaves

4 cups scallions, white and light green parts only, thinly sliced

2/3 cup torn thai basil leaves

juice of 1 lime

Directions

Step 1 Heat the oil in a sizable pot over medium heat. When it shimmers, add the garlic, ginger, and Thai red curry paste and cook, stirring constantly, until deep red and incredibly fragrant, about five minutes. Add the chicken broth, coconut milk, fish sauce, lemongrass, 1 teaspoon salt and a pinch of sugar. Bring the mixture to a boil, then decrease the heat to a simmer and cook, uncovered, before lemongrass and ginger are tender, about a quarter-hour. Discard the lemongrass.

Step 2 Meanwhile, put the noodles in a medium bowl and cover with warm water. Let stand for ten minutes, then drain and reserve. Toss together the red onion, cilantro, scallions and Thai basil in a medium bowl and reserve.

Step 3 Stir the chicken into the broth and simmer over low heat until tender, five minutes for chicken white meat and about a quarter-hour for chicken thighs. Raise the heat to high and stir in the noodles. Bring the soup to a boil, then immediately remove from heat. Stir in the lime juice. Serve the soup in bowls topped with the reserved onion and herb mixture.

Jet Tila's Tom Yum Goong Soup

Servings: 12

Ingredients

16 cups thai chicken broth

2 cups peeled and deveined medium shrimp

2 (15-ounce) cans whole straw mushrooms, drained

3/4 cup lime juice

6 tablespoons thai garlic chile paste

12 eaches whole thai chiles

3/4 cup fish sauces

1 3/4 cups (blank)s kaffir limes leaves

12 sprigs fresh cilantro

Directions

Step 1 Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Line a baking sheet with aluminum foil. Place the peppers onto the prepared baking sheet.

Step 2 Cook beneath the preheated broiler, turning occasionally before the skin of the peppers has blackened and blistered, about five minutes. Place the blackened peppers right into a bowl, and tightly seal with plastic wrap. Permit the peppers to steam because they cool, about 20

minutes. Once cool, remove and discard your skin, seeds, and stem. Chop the roasted chiles.

Step 3 Pour the chicken broth into a sizable pot, and bring to a simmer over medium-high heat. Stir in the shrimp, mushrooms, and chopped roasted chiles. Go back to a simmer, and cook before shrimp are no more translucent in the guts, about 1 minute. Stir in the fish sauce, lime juice, and chile paste before chile paste has dissolved. Ladle into bowls, and garnish each bowl with a lime leaf and a sprig of cilantro.

Shrimp Pad Thai Soup

Servings: 10

Ingredients

2 1/2 shallots, thinly sliced

1 1/4 thai chili pepper or serrano pepper, seeded and finely chopped

1 can (28 ounces) no-salt-added crushed tomatoes

5 tablespoons creamy peanut butter

2 1/2 tablespoons reduced-sodium soy sauces or fish sauce

1 tablespoon sesame oil

7 1/2 cups reduced-sodium chicken broth

1 1/4 pounds uncooked shrimp (31-40 per pound), peeled and deveined

1/2 pound uncooked thick rice noodles

1 1/4 cups bean sprouts

5 green onions, sliced

optional: chopped peanuts and additional chopped chili pepper

lime wedges

Directions

Step 1 In a 6-qt. stockpot, heat oil over medium heat. Add shallots and chili pepper; cook and stir 4-6 minutes or until tender. Stir in crushed tomatoes, peanut butter, and soy sauce until blended; add broth. Bring to a boil; cook, uncovered, a quarter-hour to permit flavors to blend.

Step 2 Add shrimp and noodles; cook 4-6 minutes longer or until shrimp turn pink and noodles are tender. Top each serving with bean sprouts, green onions, and if desired, chopped peanuts and extra chopped chili pepper. Serve with lime wedges.

Slow Cooker Chicken Taco Soup

Servings: 12

Ingredients

1 1/2 (16-ounce) cans chili beans

1 1/2 (15-ounce) cans whole kernel corn, drained

1 1/2 (8-ounce) cans tomato sauce

1 1/2 onions, chopped

1 1/2 (12 fluid ounce) can or bottle beer

1 1/2 (15-ounce) cans black beans

3 (10-ounce) cans diced tomatoes with green chilies, undrained

1 1/2 (1.25 ounce) package taco seasonings

4 1/2 breast half, bone and skin removed (blank)s whole skinless, boneless chicken breasts

1 1/2 (8-ounce) packages shredded Cheddar cheese

1 1/2 (8-ounce) containers sour cream

1 1/2 cups crushed tortilla chips

Directions

Step 1 Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts along with the mixture, pressing down slightly until just included in the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.

Step 2 Remove chicken breasts from the soup, and invite to cool long enough to be handled. Stir the shredded chicken back to the soup, and continue cooking for 2 hours. Serve topped with shredded Cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.

Thai Red Curry Noodle Soup

Servings: 12

Ingredients

3 pounds boneless, skinless chicken breasts, cut into 1-inch chunks

kosher salt and freshly ground black pepper, to taste

6 garlic cloves, minced

2 red bell pepper, diced

2 onions, diced

2 tablespoons olive oil

6 tablespoons red curry paste

2 tablespoons freshly grated ginger

12 cups low sodium chicken broth

2 (13.5-ounce) can coconut milk

1 (8-ounce) package rice noodles

2 tablespoons fish sauces

1 1/2 tablespoons brown sugar

6 green onions, thinly sliced

1 cup chopped fresh cilantro leaves

1/2 cup chopped fresh basil leaves

1/4 cup freshly squeezed lime juice

Directions

Step 1 Heat essential olive oil in a sizable stockpot or Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken to the stockpot and cook until golden, about 2-3 minutes; reserve.

Step 2 Add garlic, bell pepper and onion. Cook, stirring occasionally, until tender, about 3-4 minutes.

Step 3 Stir in red curry paste and ginger until fragrant, about 1 minute.

Step 4 Stir in chicken broth and coconut milk, scraping any browned bits from underneath of the pot.

Step 5 Stir in chicken. Bring to a boil; reduce heat and cook, stirring occasionally, until reduced, about ten minutes.

Step 6 Stir in rice noodles, fish sauce and brown sugar until noodles are tender, about five minutes.

Step 7 Remove from heat; stir in green onions, cilantro, basil and lime juice; season with salt and pepper, to taste. Serve immediately.

Authentic Pho

Servings: 8

Ingredients

8 pounds beef soup bones

2 onions, unpeeled and cut in half

10 slices fresh ginger

2 tablespoons salt

4 pods star anise

5 tablespoons fish sauces

32 cups water

2 (8-ounce) packages dried rice noodles

3 pounds beef top sirloin, thinly sliced

1 cup chopped cilantro

3 cups bean sprouts

2 limes, cut into 4 wedges

1/2 cup hoisin sauce

4 cups thai basil

1/2 cup chile-garlic sauces (such as sriracha®)

2 tablespoons chopped green onions

Directions

Step 1 Preheat oven to 425 degrees F (220 degrees C).

Step 2 Place beef bones on a baking sheet and roast in the preheated oven until browned, about one hour.

Step 3 Place onion on a baking sheet and roast in the preheated oven until blackened and soft, about 45 minutes.

Step 4 Place bones, onion, ginger, salt, star anise, and fish sauce in a huge stockpot and cover with 4 quarts of water. Bring to a boil and reduce heat to low. Simmer on low for 6 to 10 hours. Strain the broth right into a saucepan and reserve.

Step 5 Place rice noodles in large bowl filled up with room temperature water and invite to soak for one hour. Bring a huge pot of water to a boil and following the noodles have soaked, place them in the boiling water for 1 minute. Bring stock to a simmer.

Step 6 Divide noodles among 4 serving bowls; top with sirloin, cilantro, and green onion. Pour hot broth outrageous. Stir and let sit before the beef is partially cooked no longer pink, one to two 2 minutes. Serve with bean sprouts, Thai basil, lime wedges, hoisin sauce, and chile-garlic sauce privately.

Ham and Split Pea Soup

Servings: 4

Ingredients

1/4 onion, diced

1 1/2 tablespoons garlic, sliced

1/2 pound ham, diced

1 rib celery, diced

1/2 bay leaf

1 tablespoon butter

1/2 pound dried split peas

2 cups chicken stock

1 1/4 cups water

1/8 teaspoon salt and ground black pepper to taste

Directions

Step 1 Place the butter in a huge soup pot over medium-low heat. Stir in onion, celery, and sliced garlic. Cook slowly before onions are translucent, however, not brown, 5 to 8 minutes.

Step 2 Mix in ham, bay leaf, and split peas. Pour in chicken stock and water. Stir to mix, and simmer slowly before peas

are tender and the soup is thick, about one hour and quarter-hour. Stir occasionally. Season with salt and black pepper to serve.

Thai Peanut Sweet Potato Soup

Servings: 12

Ingredients

2 cups yellow onions chopped yellow onion (from 1 onion)

6 cups sweet potatoes peeled and chopped sweet potatoes (about 1 1/2 lb. sweet potatoes)

2 cups carrots chopped carrots (from 2 carrots)

2 jars peanuts (8-oz.) peanut satay sauce (such as Thai Kitchen)

8 cups vegetable broth vegetable broth

2 1/2 tablespoons olive oil olive oil divided

1/2 teaspoon black pepper black pepper

2 teaspoons salt kosher salt divided

2/3 cup pecans chopped pecans

1/4 teaspoon cayenne pepper cayenne pepper

1/2 cup coconut coconut cream

2 tablespoons lime juice fresh lime juice plus zest for garnish (from 1 lime)

cilantro Chopped fresh cilantro

Directions

Step 1 Heat 2 teaspoons of the oil in a huge Dutch oven over medium-high; add onion, and cook, stirring often, until translucent, 4 to five minutes. Add broth, sweet potatoes, carrots, peanut sauce, black pepper, and 1 teaspoon of the salt; stir to mix. Bring to a boil, and reduce heat to low; cover and simmer until vegetables are tender, 15 to 20 minutes.

Step 2 Transfer to a blender. Remove the heart of blender lid (to permit steam to flee); secure lid on blender, and place a clean towel over opening in the lid. Employed in batches, process until smooth, about 1 minute.

Step 3 Heat remaining 2 teaspoons oil in a little skillet over medium. Add pecans and cook, stirring often, until toasted, 2-3 three minutes. Stir in cayenne pepper and 1/8 teaspoon of the salt. Remove from heat.

Step 4 Stir together coconut cream, lime juice, and remaining 1/8 teaspoon salt in a little bowl until combined.

Step 5 Ladle soup into bowls; drizzle with coconut-lime cream, and sprinkle with toasted pecans, cilantro, and lime zest.

Chicken Tortilla Soup I

Servings: 12

Ingredients

4 1/2 tablespoons garlic, minced

1 tablespoon chili powder

1 1/2 teaspoons dried oregano

1 1/2 tablespoons olive oil

1 1/2 (28-ounce) cans crushed tomatoes

1 1/2 (10.5 ounce) can condensed chicken broth

1 1/2 onions, chopped

2 cups water

1 1/2 cups whole corn kernels, cooked

1 1/2 cups white hominy

1 1/2 (4-ounce) cans chopped green chile peppers

1 1/2 (15-ounce) cans black beans, rinsed and drained

6 tablespoons chopped fresh cilantro

3 3/4 breast, bone removeds boneless chicken breasts halves, cooked and cut into bite-sized pieces

3 cups crushed tortilla chips

1 1/2 sliced avocados

3 cups shredded monterey jack cheese

3/4 cup chopped green onions

Directions

Step 1 In a medium stock pot, heat oil over medium heat. Saute onion and garlic in oil until soft. Stir in chili powder, oregano, tomatoes, broth, and water. Bring to a boil, and simmer for 5 to ten minutes.

Step 2 Stir in corn, hominy, chiles, beans, cilantro, and chicken. Simmer for ten minutes.

Step 3 Ladle soup into individual serving bowls, and top with crushed tortilla chips, avocado slices, cheese, and chopped green onion.

Thai Curry Noodle Bowl

Servings: 12

Ingredients

1/4 cup garlic, minced

2 large carrots, peeled and cut into 2-inch matchstick thin strips

2 (8-ounce) packages wide rice noodles, prepared according to package directions

6 tablespoons sliced green onions

2 (32-ounce) cartons swanson® thai ginger flavor infused broth

2 tablespoons peanut oil

2/3 cup chopped fresh cilantro leaves

6 tablespoons chopped dry-roasted, salted peanuts

12 wedges limes

Directions

Step 1 Heat the oil in a 2 1/2-quart saucepan over medium-high heat. Add the garlic and cook and stir for 45 seconds.

Step 2 Add the broth to the saucepan and heat to a boil. Decrease the heat to medium. Add the carrot and cook for five minutes or until tender-crisp.

Step 3 Add the noodles to the saucepot and cook before the mixture is hot and bubbling. Serve topped with the green onions, cilantro and peanuts with the lime wedges privately.

Spicy Chicken Thai Soup

Servings: 12

Ingredients

1/2 cup garlic, chopped

8 cups chicken broth

2 tablespoons vegetable oil

5 pounds skinless, boneless chicken thighs, cut into chunks

2 (4 inch) piece fresh ginger root, chopped

6 stalks (blank)s lemongrass stalks, bottom two-thirds of tender inner bulbs only, thinly sliced

1 1/2 pounds fresh white mushrooms, quartered

1 1/2 tablespoons red curry paste

6 tablespoons fish sauces

2 limes, juiced

4 (14-ounce) cans coconut milk

2 red onions, sliced

2 cups cilantro, roughly chopped

2 limes, cut into wedges, for serving

2 fresh jalapeno pepper, sliced into rings

Directions

Step 1 Stir lemon grass, garlic, and ginger together in a huge stock pot over medium-high heat. Stir in chicken broth and bring to a boil. Reduce heat to low and simmer for thirty minutes.

Step 2 Strain chicken broth and reserve. Discard lemon grass, garlic, and ginger.

Step three 3 Heat vegetable oil in a huge soup pot over medium heat; Stir in chicken; cook and stir for five minutes.

Step 4 Stir in mushrooms and cook for 5 more minutes.

Step 5 Stir in red curry paste, fish sauce, and lime juice until combined. Stir in chicken broth and coconut milk; go back to a simmer and cook on low for 15 to 20 minutes.

Step 6 Skim off any excess oil and fat that rises to the very best and discard.

Step 7 Stir red onion into the chicken mixture; cook and stir until onion softens, about five minutes.

Step 8 Remove from heat and add about 1/2 the cilantro.

Step 9 Serve with plates of cilantro, lime wedges, and fresh sliced jalapenos.

Spicy Devil's Tom Yum Soup

Servings: 10

Ingredients

5 cups water

2 1/2 pounds tiger prawns with heads and shells

2 1/2 tablespoons vegetable oil

2 1/2 stalks fresh lemons grass, tough outer leaves removed and white part slightly crushed

1 cup (blank)s limes leaves

6 1/4 eaches shallots, thinly sliced

1 tablespoon minced garlic

6 slices galangal

12 1/2 eaches chile padi (bird's eye chiles), thinly sliced

1 tablespoon asian red chili paste

1 1/4 skinless, boneless chicken breasts half - cut into cubes

5 tablespoons lime juice

2 1/2 large squid, cleaned and sliced into rings

5/8 (15-ounce) can baby corn, drained

5/8 (6-ounce) can whole straw mushrooms, drained

3 3/4 eaches fresh tomatoes, quartered

2/3 cup coconut milk

1 pinch salt to taste

Directions

Step 1 Wash the prawns, take away the heads, shells, and black veins, and withhold the heads. Set the cleaned prawns aside. Place the prawn heads in a sizable saucepan or soup pot with the water, bring to a boil, and boil over high temperature to lessen the stock and concentrate the flavor, about a quarter-hour. Strain out the prawn heads and discard.

Step 2 Heat the vegetable oil in a sizable skillet over medium heat; cook and stir the garlic, lemon grass, lime leaves, shallots, galangal, and red chilies before shallots are translucent and the seasonings are fragrant, about three minutes. Stir in the chili paste, cook and stir for 1 minute, and add the chicken white meat and lime juice. Stir well to evenly mix in the chili paste, and allow mixture simmer for five minutes. Pour the seasoned chicken-lime juice mixture into the prawn stock, and bring to a boil over medium-low heat.

Step 3 When the soup starts to boil, stir in the squid rings, baby corn, straw mushrooms, cleaned prawns, and tomatoes. Turn heat to low, stir in the coconut milk, and

allow soup simmer before prawns are pink and opaque, about five minutes. Add salt to taste, and serve.

Green Curry Chicken with Yam in Coconut Milk

Servings: 8

Ingredients

2 yams, peeled and cubed

2 tablespoons peanut oil

1 large green bell pepper, chopped

1 large onion, chopped

1 teaspoon green curry paste, or more to taste

3 cups unsweetened coconut milk

1 1/2 cups chicken broth

2 tablespoons fish sauces

4 cups thinly sliced spinach

4 large skinless, boneless chicken breasts, cubed

4 cups thinly sliced basil leaves

Directions

Step 1 Place yam into a sizable pot and cover with water; bring to a boil. Reduce heat to medium-low and simmer until tender, about a quarter-hour. Drain.

Step 2 Heat 1 teaspoon peanut oil in a wok or large skillet over medium heat; cook and stir green bell pepper and onion until tender, 2-3 three minutes. Transfer to a bowl utilizing a slotted spoon. Mix remaining 2 teaspoons peanut oil and green curry paste in the wok; stir for 30 seconds.

Step 3 Increase heat to medium-high; add chicken to the wok and cook until golden, three to five minutes. Reduce heat to medium-low. Pour in coconut milk, chicken broth, and fish sauce; bring to a gentle simmer. Stir in yam, green bell pepper, and onion; simmer for five minutes.

Step 4 Stir spinach and basil gently into the wok. Simmer, covered, until flavors combine, 4 to five minutes more.

Thai Pumpkin Soup

Servings: 12

Ingredients

2 small white onions, chopped

1/4 cup garlic, minced

2 tablespoons freshly grated ginger

6 tablespoons canola oil

2 stalks of lemongrass, bruised

6 tablespoons thai red curry paste

ounce one 15- can pure pumpkins puree

4 cups low-sodium vegetable broth

kosher salt

ounce one 14- can unsweetened coconut milk

1/4 cup lime juice

fresh cilantro, for garnish (optional)

thinly sliced fresno chile, for garnish (optional)

Directions

Step 1 In a sizable pot, heat the oil over moderate heat. Add the onion and sauté for five minutes. Add the garlic, ginger, lemongrass and curry paste and cook for three minutes. Add the pumpkin puree and broth, stirring to include, then season with salt, and bring to a boil. Decrease the heat to low and simmer for 20 minutes. Stir in the coconut milk and lime juice and let cool for ten minutes.

Step 2 Transfer the soup to a blender (or use an immersion blender in the pot) and puree until smooth. If needed, add additional water or broth to attain the required consistency. Return the mixture to the saucepan. Serve warm and garnish with fresh cilantro and thinly sliced Fresno chiles.

Thai Coconut, Broccoli and Coriander Soup

Servings: 10

Ingredients

2 (13.5-ounce) can coconut milk

6 cups water

sea salt and cracked black pepper

2 pounds broccoli florets, chopped

4 cups baby spinach leaves, plus more to serve

2/3 cup store-bought green curry paste

4 cups cilantro leaves

4 scallions, shredded

store-bought crispy shallots or onion, to serve

Directions

Step 1 Place the curry paste in a medium saucepan over medium heat and cook, stirring, for 1 minute or until fragrant. Add the coconut milk, water, salt, and pepper and bring to a boil. Add the broccoli, cover, and cook for ten minutes or before the broccoli is tender. Remove from heat and add the spinach leaves and half the cilantro.

Step 2 Using an immersion blender, blend the soup until smooth. Divide among serving bowls and top with the excess

spinach, remaining cilantro, scallions, and shallots.

Thai Red-Curry Squash Soup

Servings: 6

Ingredients

2 tablespoons unsalted butter

2 tablespoons thinly sliced fresh ginger, plus 1 cup slivered fresh ginger

1 tablespoon thai red curry paste

1 1/2 pounds kabocha, kuri or buttercup squash—peeled, seeded and cut into 2-inch pieces

2 1/2 cups water

6 1/2 ounces two 1/2- cans unsweetened coconut milk

1/2 large onion, thinly sliced

1 lime leaves or 1 teaspoon lime zest

1/2 large stalk of fresh lemongrass, smashed and cut into 2-inch lengths

1 tablespoon sugar

1 tablespoon fresh lime juice

salt

2 tablespoons vegetable oil

1 large scallions, thinly sliced

Directions

Step 1 In a big, heavy pot, melt the butter. Add the onion and sliced ginger and cook over moderate heat, stirring occasionally, before the onion is softened, 7 minutes. Add the curry paste and cook, stirring, until fragrant, 2 minutes. Add the squash and water and bring to a boil. Cover partially and simmer over low heat until soft, 25 minutes. Add the coconut milk, lime leaves and lemongrass, cover partially and simmer for thirty minutes longer. Discard the lime leaves and lemongrass.

Step 2 Employed in batches, puree the soup in a blender; add it to a clean pot. Stir in the sugar and lime juice and season with salt.

Step 3 In a medium skillet, heat the oil until shimmering. Add the slivered ginger and cook over moderate heat, stirring, until golden brown and crisp, five minutes. With a slotted spoon, transfer the ginger to paper towels to drain.

Step 4 Reheat the soup; ladle it into bowls. Garnish with the fried ginger and scallions and serve.

Nutrition Facts

The Best Thai Coconut Soup

Servings: 12

Ingredients

1 1/2 tablespoons vegetable oil

3 tablespoons grated fresh ginger

1 1/2 stalks lemons grass, minced

1 tablespoon red curry paste

4 1/2 tablespoons fish sauces

1 1/2 tablespoons light brown sugar

4 1/2 (13.5 ounce) cans coconut milk

3/4 pound fresh shiitake mushrooms, sliced

1 1/2 pounds medium shrimp - peeled and deveined

6 cups chicken broth

3 tablespoons fresh lime juice

1 1/2 pinches salt to taste

6 tablespoons chopped fresh cilantro

Directions

Step 1 Heat the oil in a sizable pot over medium heat. Cook and stir the ginger, lemongrass, and curry paste in the heated oil for 1 minute. Slowly pour the chicken broth over the mixture, stirring continually. Stir in the fish sauce and brown sugar; simmer for a quarter-hour. Stir in the coconut milk and mushrooms; cook and stir before mushrooms are soft, about five minutes. Add the shrimp; cook until no more translucent about five minutes. Stir in the lime juice; season with salt; garnish with cilantro.

Thai Chicken Stock

Servings: 4

Ingredients

1/2 cup (blank)s kaffir limes leaves, or to taste

4 stalks lemons grass, crushed

4 eaches chopped thai chiles, or to taste

1 1/2 cups thinly sliced galangal

1/4 cup peeled garlic

2 shallots, sliced

2 chicken carcass

20 cups water

Directions

Step 1 Place the chicken carcass into a sizable pot and cover with water. Bring to a boil over high temperature, then reduce heat to medium-low, and simmer for five minutes. Drain, and rinse the carcass under running water. Return the carcass to the pot together with the galangal, lime leaves, lemon grass, hot peppers, garlic, and shallot. Pour in 10 cups of water.

Step 2 Go back to a boil over high temperature, then reduce heat to medium-low. Simmer uncovered for 1 1/2 hours, skimming the foam and fat often. Strain through cheesecloth before using.

Tom Byoo (Sour Fish Soup)

Servings: 8

Ingredients

2 (1 inch) piece fresh ginger, peeled and sliced into disks, or more to taste

2 (1 inch) piece galangal, peeled and sliced into disks, or more to taste

1/2 cup (blank)s kaffir limes leaves, torn

4 stalks lemons grass, cut into 2-inch pieces and crushed

10 eaches thai chile peppers, crushed

6 cups fish stock

4 eaches shallots, crushed

2 (10 ounce) trout, scales removed and fish cut into steaks

10 eaches cherry tomatoes, halved

1/2 cup tamarind juice, or more to taste

1/4 cup fish sauces, or more to taste

1/2 cup chopped fresh cilantro, or to taste

Directions

Step 1 Bring fish stock to a boil in a pot; add ginger, galangal, Thai hot peppers, kaffir lime leaves, lemongrass, and shallots. Reduce heat and simmer stock for 20 minutes.

Step 2 Mix trout, tomatoes, tamarind juice, and fish sauce into stock; simmer until trout is cooked through, about five minutes.

Step 3 Gently place trout in a bowl and pour soup over the fish; top with cilantro.

Tom Ka Kai (Thai Coconut Chicken Soup)

Servings: 10

Ingredients

4 tablespoons vegetable oil

8 ounces fresh mushrooms, sliced (i use a stir-fry mix of mushrooms with shitakes, oyster mushrooms, and portabellas)

6 green onions, sliced (divided)

2 stalk lemongrass

1/2 teaspoon salt

4 boneless skinless chicken breasts, cut into 1 inch pieces

2 inch fresh galangal root or 1 inch gingerroot, grated

4 red chilies (more or less to desired heat level)

12 cups chicken stock (use good quality here)

2 (14-ounce) cans coconut milk

3 tablespoons fresh lime juice

4 tablespoons fish sauces

1 teaspoon brown sugar

fresh cilantro

fresh basil leaf

Directions

Step 1 Underneath a huge soup pot, heat the oil over high temperature until very hot, however, not smoking. I often get this too is a wok on the stove.

Step 2 Salt the chicken and increase oil, tossing to brown all of the pieces. Cook about three minutes or until the outside is browned, however, not necessarily cooked completely.

Step 3 Add mushrooms and toss. Allow to cook until a few of the moisture is cooked out and the mushrooms are soft. Ignore heat to medium-low.

Step 4 To get ready the lemongrass, slice, and mince the low portion and reserve the stalk to flavor the soup. You may use a food processor because of this, or simply mince it yourself. The woody upper part of the stalk will be removed later, so don't chop it up, simply score it by making a few superficial cuts in it to permit it to flavor the soup.

Step 5 Add the whites of the onions, reserving the greens. Add the minced lower part of the lemongrass, grated galangal, and chilies. Toss until just warmed through.

Step 6 Add the lemongrass stalk, lime leaves, chicken stock, coconut milk, lime juice, fish sauce, brown sugar and remaining onions, reserving simply a few for garnish. Simmer over low heat for quarter-hour to permit flavors to blend well.

Step 7 Taste test and modify flavors the following:.

Step 8 Not salty enough - add more fish sauce.

Step 9 Too sour - put in a bit more brown sugar.

Step 10 Too spicy - add more coconut milk.

Step 11 Not spicy enough - add more chilies.

Step 12 Ladle into 4 soup bowls and garnish with remaining onion greens, cilantro, and basil.

Variations:. Add more vegetables such as for example some sliced red bell peppers with the mushrooms.

Serve over wide rice noodles for a primary dish serving.

Make vegetarian by increasing mushrooms instead of chicken and substituting vegetable stock.

Tom Yum Koong Soup

Servings: 8

Ingredients

24 medium (blank)s mushrooms, halved

2 (4.5-ounce) cans mushrooms, drained

8 cups water

4 stalks (blank)s lemons grass

1 pound medium shrimp - peeled and deveined

8 slices galangal

8 eaches chile padi (bird's eye chiles)

1 1/4 cups (blank)s kaffir limes leaves

3 tablespoons fish sauces

3 lime (2" dia)s limes, juiced

2 teaspoons white sugar

2 teaspoons hot chile paste

2 tablespoons tom yum soup paste

Directions

Step 1 Trim lemongrass and cut into matchstick size pieces.

Step 2 To create stock: Add the shrimp heads and shells to water, then cook for 20 minutes. Turn the fire off. Soak the heads and shells for further 20 minutes before discarding.

Step 3 Trim lemongrass and cut into matchstick size pieces.

Step 4 Add stock, lemon grass, kaffir lime leaves, galangal, chili padi, fish sauce, lime juice, sugar, and chili paste to a pot and bring to a boil. After boiling for five minutes, add shrimps and both mushrooms. Cook for further ten minutes. Garnish with coriander leaves.

Turkey Tom Kha Gai

Servings: 8

Ingredients

4 stalks lemongrass, bruised and sliced

2 (3-inch) piecees fresh ginger, sliced

1/2 cup (blank)s kaffir limes leaves, sliced, or more to taste

1 teaspoon red pepper flakes, or more to taste

2 pounds cooked turkeys, cut into small cubes

12 cups turkey broth

2 cups clamshell mushrooms, separated

1/4 cup chopped fresh cilantro stems

1/4 cup fish sauces

1 1/2 tablespoons palm sugar

2 (13-ounce) cans coconut milk

1/2 cup lime juice

1/2 cup green onions, chopped

1/4 cup chopped fresh cilantro leaves

1/2 teaspoon chili oil, or more to taste

Directions

Step 1 Combine turkey broth, lemongrass, ginger, cilantro stems, lime leaves, and red pepper flakes in a pot over medium-high heat. Bring to a simmer, reduce heat to medium-low, and simmer until flavors blend, 20 to thirty minutes.

Step 2 Stain broth mixture through a fine-mesh sieve, discard vegetables, and return broth to the pot.

Step 3 Stir turkey, mushrooms, fish sauce, and palm sugar into broth; simmer until mushrooms are tender and turkey absorbs broth flavor, about a quarter-hour.

Step 4 Pour coconut milk, lime juice, green onions, and cilantro leaves into broth. Bring soup to a simmer and drizzle in chili oil.

Phoritto (Pho + Burrito)

Servings: 12

Ingredients

2 1/4 eaches onions, thinly sliced

3 (14-ounce) cans beef-flavored pho broth

1 1/2 pounds frozen ribeye steak, thinly sliced

1 pound thin rice noodles (vermicelli-style)

4 1/2 eaches jalapeno peppers, thinly sliced

12 medium (blank)s burrito-size flour tortillas

1 1/2 tablespoons vegetable oil

1 1/2 (8-ounce) jars chili-garlic sauces

1 1/2 (8-ounce) packages bean sprouts

3 tablespoons hoisin sauces, or to taste

3 cups thai basil

3 cups cilantro

1 1/2 limes, sliced

Directions

Step 1 Heat oil in a sizable saucepan over medium heat. Add onions; cook and stir until softened, about five minutes. Add jalapenos; cook and stir until dark green, about five minutes. Remove from heat.

Step 2 Heat broth in a saucepan over medium-high heat. Cook batches of ribeye slices in hot broth until medium-rare, 10 to 20 seconds per batch.

Step 3 Bring a sizable pot of water to a boil. Add noodles; cook at a boil until tender, three to five 5 minutes. Drain.

Step 4 Place tortillas on a microwave-safe plate. Heat in the microwave until warm, 20 to 25 seconds.

Step 5 Divide onion and jalapeno mixture, ribeye slices, noodles, chili-garlic sauce, bean sprouts, hoisin sauce, Thai basil, and cilantro among warmed tortillas. Spoon a little amount of broth at the top. Fold opposing edges of tortillas over filling and roll-up into burritos. Serve with lime slices.

Chicken Wild Rice Soup I

Servings: 6

Ingredients

3/4 finely chopped onion

6 tablespoons sliced carrots

6 ounces fresh sliced mushrooms

1/2 cup all-purpose flour

6 tablespoons chopped celery

6 tablespoons butter

4 1/2 cups chicken broth

1 1/2 cups cooked wild rice

3/4 pound boneless skinless chicken breasts, cooked and cubed

3/8 teaspoon salt

3/8 teaspoon curry powder

3/8 teaspoon mustard powder

3/8 teaspoon dried parsley

3/8 teaspoon ground black pepper

3/4 cup slivered almonds

2 tablespoons dry sherry

1 1/2 cups half-and-half

Directions

Step 1 Melt butter in a huge saucepan over medium heat. Stir in the onion, celery and carrots and saute for five minutes. Add the mushrooms and saute for 2 more minutes. Then add the flour and stir well. Gradually pour in the chicken broth, stirring constantly, until all has been added. Bring merely to a boil, reduce heat to low and let simmer.

Step 2 Next, add the rice, chicken, salt, curry powder, mustard powder, parsley, ground black pepper, almonds and sherry. Allow to heat through, then pour in the half-and-half. Let simmer for one to two 2 hours. (Note: Usually do not boil or your roux will break.)

Vegetable Tom Yum Soup

Servings: 10

Ingredients

20 thin slices galangal

5 stalks lemons grass, smashed and cut into 1 inch pieces

5 tablespoons hot chile paste

1 1/3 cups (blank)s kaffir limes leaves

1/2 cup fish sauces

17 1/2 cups chicken stock

3/4 cup fresh lime juice

10 eaches shallots, thinly sliced

5 plum tomato (blank)s plum (roma) tomatoes, chopped

1 2/3 cups sliced button mushrooms

2 1/2 cups thinly sliced bok choy

1 2/3 cups thinly sliced carrots

10 sprigs fresh cilantro, for garnish

10 eaches green onions, thinly sliced

Directions

Step 1 Bring chicken stock, galangal, lime leaves, lemon grass, and hot chile paste to a boil in a huge pot. Stir in fish sauce, lime juice, shallots, tomato, mushrooms, bok choy, and carrot. Reduce heat to medium-low, and simmer before vegetables are tender, about 25 minutes. Garnish with cilantro and green onion before serving.

Vegetarian Pho (Vietnamese Noodle Soup)

Servings: 12

Ingredients

2 onions, peeled and halved

1/2 cup soy sauce

1 cup garlic, coarsely chopped

4 (3 inch) cinnamon sticks

1 1/2 tablespoons ground ginger

4 pods star anise

20 cups vegetable stock

1/2 cup (blank)s bay leaves

2 (16-ounce) packages thin rice noodles (such as thai kitchen®)

1/4 cup vegetable oil, or as needed

4 (14-ounce) packages firm tofu, drained and cut into 1/4-inch slices

1 pound enoki mushrooms

8 eaches scallions, thinly sliced

1 cup coarsely chopped cilantro

2 limes, cut into wedges

4 peppers jalapeno peppers, sliced into rings

1/2 cup mung bean sprouts

1/2 cup thai basil leaves, torn into bite-size pieces

Directions

Step 1 Place vegetable stock, onion, soy sauce, garlic, cinnamon sticks, ground ginger, star anise, and bay leaves in a huge pot; bring to a boil. Reduce heat, cover, and simmer until flavors combine, 30 to 45 minutes. Remove solids with a slotted spoon and keep broth hot.

Step 2 Place noodles in a huge bowl and cover with boiling water. Reserve until noodles are softened, 8 to ten minutes. Drain and rinse thoroughly. Divide noodles among 6 serving bowls.

Step 3 Heat oil in a huge skillet over medium-high heat until shimmering. Add tofu in one layer and fry, in batches, until golden brown, about 6 minutes per side.

Step 4 Simmer fried tofu and mushrooms in broth until heated through, about five minutes. Transfer to serving bowls. Top with scallions and cilantro. Ladle in hot broth.

Step 5 Serve lime wedges, jalapeno peppers, bean sprouts, and basil alongside for garnishing each bowl.

Steamed Lemon Grass Crab Legs

Servings: 4

Ingredients

6 tablespoons garlic cloves, pressed

2 (1 inch) piece fresh ginger root, crushed

1/4 cup fish sauces

2 tablespoons oyster sauces

1/4 cup vegetable oil

2 stalks lemons grass, crushed

2 pinches salt and pepper to taste

4 pounds frozen cooked alaskan king crab legs, thawed

Directions

Step 1 Heat the oil in a huge pot over medium-high heat. Add the crushed garlic, ginger, and lemon grass; cook and stir until brown, about five minutes. Stir in the fish sauce, oyster sauce, salt, and pepper until blended. Add crab legs, cover, and cook over medium heat, tossing occasionally, until heated through, about quarter-hour.

Thai-Style Peanut Pumpkin Soup

Servings: 8

Ingredients

4 cans tj's organic canned pumpkins

2 bottles tj's spicy peanut vinaigrette

4 cans tj's organic coconut cream

tj's basil for garnish (optional)

tj's thai lime and chili cashews, crushed, for garnish (optional)

Directions

Step 1 Pour the coconut cream in a sizable pot and heat over medium heat, whisking frequently, for five minutes or until smooth.

Step 2 Add the pumpkin and vinaigrette and bring to a simmer. Simmer ten minutes, stirring occasionally. Garnish with fresh basil and cashews and serve.

Slow-Cooker Chicken Tortilla Soup

Servings: 12

Ingredients

1 1/2 (15-ounce) cans whole peeled tomatoes, mashed

1 1/2 (10-ounce) cans enchilada sauce

1 1/2 medium onions, chopped

3 tablespoons garlic, minced

3 cups water

1 1/2 pounds shredded, cooked chicken

1 1/2 (14.5-ounce) cans chicken broth

1 1/2 (4-ounce) cans chopped green chile peppers

1 1/2 teaspoons cumin

1 1/2 teaspoons chili powder

1 1/2 teaspoons salt

3/8 teaspoon black pepper

1 1/2 bay leaves

1 1/2 (10-ounce) packages frozen corn

1 1/2 tablespoons chopped cilantro

10 1/2 eaches corn tortillas

1 1/2 tablespoons vegetable oil

Directions

Step 1 Place chicken, tomatoes, enchilada sauce, onion, green chiles, and garlic right into a slow cooker. Pour in water and chicken broth, and season with cumin, chili powder, salt, pepper, and bay leaf. Stir in corn and cilantro. Cover, and cook on Low setting for six to eight 8 hours or on High setting for three to four 4 hours.

Step 2 Preheat oven to 400 degrees F (200 degrees C).

Step 3 Lightly brush both sides of tortillas with oil. Cut tortillas into strips, then spread on a baking sheet.

Step 4 Bake in preheated oven until crisp, about 10 to a quarter-hour. To serve, sprinkle tortilla strips over soup.

Thai-Scented Asparagus Soup

Servings: 10

Ingredients

2 large onions, chopped

6 pounds asparagus (after trimming an inch off the stalk)

1 teaspoon black pepper

9 cups chicken or vegetable broth

6 tablespoons finely minced lemongrass

6 tablespoons unsalted butter or canola oil

3 cups coconut milk

6 tablespoons finely chopped ginger

1 teaspoon fresh lemon juice

Directions

Step 1 Cut asparagus into 1/2-inch pieces.

Step 2 Cook onion in 3 tablespoons butter or oil in a 6-8 quart heavy pot over moderately low heat, stirring until softened, about ten minutes.

Step 3 Add lemongrass and ginger and continue cooking until vegetables are soft, about three minutes.

Step 4 Add asparagus pieces, salt and pepper, then cook over medium heat, stirring frequently for approximately 5 minutes.

Step 5 Add coconut milk and 5 cups of broth. Simmer, covered, until asparagus is quite tender, about 15 minutes.

Step 6 Puree soup in batches in a blender or with a immersion blender until smooth, transferring to a bowl after blending if utilizing a blender since you will have to do it in a number of batches (be careful when blending hot liquids) and go back to the pot. If the soup is too thick, soon add up to another cup of broth, and cook for approximately five minutes, or before the soup is warm.

Step 7 Add lemon juice, and serve with a garnish of chives or cilantro. (Soup could be prepared a day beforehand. If making ahead, add the lemon juice after reheating.)

Vietnamese Beef Noodle Soup

Servings: 8

Ingredients

12 cups cold water

6 (10.5 ounce) cans condensed beef broth

2 teaspoons chopped fresh ginger root

2 thai chile, chopped

1/2 pound dried rice noodles

1 pound boneless top round steak, sliced very thin

1 teaspoon kosher salt

1/2 pound fresh basil

1/2 cup snipped fresh cilantro

1/2 pound mung bean sprouts

8 medium (4-1/8" long)s green onions, thinly sliced

8 wedges limes

2 1/2 tablespoons hot pepper sauces

1/2 cup oyster sauces

Directions

Step 1 Soak noodles in cool water for thirty minutes. Drain. Bring water to a boil in large pot. Add noodles, and boil three to five minutes - don't overcook. Drain, and rinse with cool water. Set aside.

Step 2 Meanwhile, combine beef broth, ginger, salt, and Thai pepper in a saucepan. Bring to a boil, and simmer for a quarter-hour.

Step 3 Place equal portions of noodles into 4 large soup bowls, and place raw beef at the top. Ladle hot broth over noodles and beef. Garnish with lime wedges, basil leaves, cilantro, mung beans, and green onions, and serve with hot pepper sauce and oyster sauce.

Thai Chicken Soup

Servings: 8

Ingredients

2 onions, thinly sliced

1/4 cup garlic, minced

12 cups low-sodium chicken broth

2 ounces 15- can coconut milk

2 tablespoons fish sauces, plus more to taste

1/4 cup green curry paste

2 tablespoons vegetable oil

4 red bell peppers, thinly sliced

1/2 pound thin rice noodles, broken into pieces

4 small skinless, boneless chicken breasts (about 1 pound), very thinly sliced crosswise

2 tablespoons fresh lime juice, plus more to taste

2 cups roughly chopped fresh cilantro

Directions

Step 1 Heat the vegetable oil in a sizable pot over medium-high heat. Add the onion and cook, stirring occasionally, until softened and lightly browned, about 8 minutes. Add the garlic and curry paste and cook, stirring, one to two 2 minutes. Add the chicken broth, coconut milk and fish sauce; cover and bring to a boil.

Step 2 Add the bell peppers and noodles and simmer, uncovered, before noodles are al dente, about three minutes. Add the chicken and simmer until just cooked through, about 3 more minutes. Stir in the lime juice and cilantro. Add more fish sauce and lime juice, if desired.

Vietnamese Pho Ga (Chicken)

Servings: 12

Ingredients

1 1/2 whole chicken

1 1/2 (2 inch) piece peeled ginger

3/4 teaspoon monosodium glutamate (msg)

1 tablespoon salt

1 1/2 (16-ounce) packages 1/4-inch thick dried rice noodles

3 eaches whole star anise

6 cups water to cover

Directions

Step 1 Cover noodles with cool water; reserve to soak, about thirty minutes.

Step 2 Place chicken, ginger, star anise, and monosodium glutamate in a sizable pot. Sprinkle with salt and cover with water. Cook over medium heat until juices run clear, about 40 minutes. An instant-read thermometer inserted into the thickest portion of the thigh, close to the bone should read 165 degrees F (74 degrees C).

Step 3 Remove chicken from pot and cool until easily handled, 15 to 20 minutes. Remove skin and shred chicken meat.

Step 4 Drain noodles. Bring a sizable pot of water to a boil. Cook noodles in boiling water, stirring occasionally, until noodles are tender yet firm to the bite, one to two 2 minutes. Drain and divide among serving bowls.

Step 5 Top noodles with shredded chicken and ladle in broth.

Tom Kha Gai

Servings: 12

Ingredients

2 (14-ounce) cans coconut milk

1/2 cup sweet red chile sauce

1/4 cup fish sauces

1/4 cup brown sugar

6 tablespoons lime juice

6 cups chicken broth

2 (1 1/2 inch) piece fresh ginger, sliced

2 3/4 cups (blank)s kaffir limes leaves, torn and bruised

3 pounds skinless, boneless chicken breasts halves - cut into strips

2 (15-ounce) cans straw mushrooms

2 cups coarsely chopped onions

2 zucchini, sliced

2 lemongrass stalk, chopped

4 cups fresh basil, chopped

Directions

Step 1 Warm chicken broth and coconut milk together in a stockpot over medium heat; add chile sauce, lime juice, fish sauce, brown sugar, ginger, and kaffir lime leaves. Bring broth mixture to a minimal simmer until flavors have blended, about quarter-hour.

Step 2 Remove stockpot from heat and strain out ginger and lime leaves. Return broth mixture to the stockpot and bring to a simmer. Cook chicken in the simmering broth until no pinker in the guts, about five minutes. Add mushrooms, onion, zucchini, lemongrass, and basil and simmer until onion softens, about three minutes.

Thai Coconut Soup Using Ingredients You Actually Have!

Ingredients

2 teaspoons vegetable oil, or as needed

4 cups chicken stock

2 large carrots, cut into 1/4-inch rounds

12 eaches chicken tenders

2/3 yellow onion, diced

2 red bell pepper, diced

2 (8-ounce) cans sliced bamboo shoots, drained

8 medium (4-1/8" long)s green onions, white and green parts separated

2 (14-ounce) cans coconut milk

2/3 cup lemon juice

2 tablespoons curry powder

1 tablespoon red pepper flakes

2 teaspoons ground turmeric

2 teaspoons ground ginger

2 teaspoons paprika

2 teaspoons garlic powder

Directions

Step 1 Preheat oven to 375 degrees F (190 degrees C). Grease a 9-inch square baking dish.

Step 2 Arrange chicken tenders in the prepared baking dish.

Step 3 Bake in the preheated oven until chicken is no pinker in the guts and the juices run clear, 20 to 25 minutes. Dice chicken.

Step 4 Heat oil in a pot over medium heat; cook and stir yellow onion in the hot oil until onion is slightly browned, about 10 to a quarter-hour. Pour in chicken stock and bring to a boil. Reduce heat to low and simmer; add carrot, red bell pepper, and bamboo shoots. Cut the white part of green onions in two lengthwise and increase soup. Stir in diced chicken, coconut milk, lemon juice, curry powder, red pepper flakes, turmeric, ginger, paprika, and garlic powder. Bring to a boil, reduce heat, and simmer until vegetables are tender and flavors have combined, about ten minutes.

Step 5 Cut the green part of green onion; increase soup. Remove from heat and serve.

Spicy Miso Soup with Roasted Shiitake Mushrooms and Green Beans

Servings: 4

Ingredients

2 tablespoons olive oils, divided

1 1/2 tablespoons sea salt, divided

8 cups vegetable broth

1 tablespoon soy sauce

3/4 pound shiitake mushrooms, sliced

3/4 pound green beans, cut into thirds

2 teaspoons sesame oil

1 tablespoon rice vinegar

2 thai chile, scored

6 tablespoons yellow miso paste

1/4 cup hot water

2 (8-ounce) packages dried rice noodles

2 large eggs

4 medium (4-1/8" long)s green onions, thinly sliced

2 sheets reynolds wrap® aluminum foil

2 sheets reynolds® parchment paper

Directions

Step 1 Preheat oven to 400 degrees F and line a baking sheet with Reynolds® Parchment Paper. Place mushrooms on baking sheet and drizzle with half the essential olive oil and half the salt. Reserve momentarily.

Step 2 Center green beans on a sheet of Reynolds Wrap® Aluminum Foil and drizzle with remaining essential olive oil and salt. Fold over edges of foil to make a packet. Make sure it is tightly sealed.

Step 3 Place the mushrooms and the foil pack of green beans in the oven and roast for ten minutes, stirring the mushrooms halfway through.

Step 4 Heat vegetable broth to a minimal simmer in a medium pot. Pour in the soy sauce, sesame oil, and rice vinegar. Add the complete Thai chili to simmering broth (this will be removed later).

Step 5 Whisk the miso paste with warm water in normal size bowl until smooth then enhance the broth. Continue steadily to simmer for yet another 10 minutes.

Step 6 Cook noodles according to package directions as the broth is simmering. When the noodles are done, evenly divide them into two serving bowls.

Step 7 Bring a little pot of water to a boil and carefully drop in the egg to cook for 6 minutes. Remove from water and peel.

Step 8 Divide the mushrooms and green beans between your two bowls and pour the broth evenly between your bowls.

Step 9 Cut the egg in two and place 1 half in each bowl. Garnish with sliced green onion.

Table of Contents

Thai Chicken Noodle Soup
The Best Thai Tom Kha Soup
Thai Monkfish Curry
Asian Chicken Noodle Soup
Beef Pho
Italian Sausage Soup
California-Thai Flank Steak
Cambodian Lemongrass Chicken Soup
Thai Kabocha Squash Soup
Adrienne's Tom Ka Gai
Thai Coconut Chicken Soup
Thai Chicken Coconut Soup (Tom Kha Gai)
Thai Inspired Spicy Curry Butternut Squash Soup
Carrot Coconut Lime Soup
Chef John's Homemade Chicken Noodle Soup
Hot and Sour Tofu Soup
Creamy Tom Yam Kung (Thai Hot and Sour Soup with Shrimp)
Culinarius' Thai Chicken Stew
20-Minute Thai Red Curry Noodle Soup With Chicken
Curried Lemongrass Chicken Noodle Soup
Delilah's Wicked Twelve Alarm Chili
Delicious Ham and Potato Soup
French Onion Soup Gratinee
Green Curry Coconut Lime Soup
Guay Diaw Lawd
Asian Kabocha Soup
Ham and Potato Soup
Hot and Sour Thai Soup: Tom Yum Goong
Authentic Thai Coconut Soup
Slow Cooker Chicken and Butternut Squash Stew
Hot-and-Sour Prawn Soup with Lemon Grass
Thai Green Chicken Soup
Italian Sausage Soup with Tortellini

Slow Cooker Chicken Thai Ramen Noodles
Asian Chicken and Corn Soup
Catherine's Spicy Chicken Soup
Spicy Tan Tan Soup (Tantanmen or Dan Dan Noodles)
Andrew's Tom Kha Gai
Khao Dom Pla (Rice Soup with Fish)
Skinny Thai Chicken Soup
Thai Coconut Chicken Soup (Tom Kha Gai) with Mushrooms
Chicken Tortilla Soup V
Khao Soi Soup
Creamy Chicken and Wild Rice Soup
Coconut Chicken Soup
Michele's Thai Chicken Soup
Absolutely Ultimate Potato Soup
Mulligatawny Soup I
Tom Ka Gai (Coconut Chicken Soup)
Thai Boat Noodle Soup
Pad Thai Soup
Parker's Perfect Pigskin Chili
Coconut-Tamari Mushroom Soup
Spicy Thai Coconut Chicken Soup
Quick and Easy Chicken Noodle Soup
Thai Peanut Soup
Chicken in Lemongrass Coconut Broth
Quick Red Curry Soup
Ramen Noodle Broccoli Salad
Cream of Fresh Asparagus Soup II
Chicken Stew With Coconut Milk
Try This 250 Calorie Thai Curried Squash Soup
Bang Bang Shrimp
Thai-Indian Veggie Soup
Red Thai Curry Chicken Soup
Jet Tila's Tom Yum Goong Soup
Shrimp Pad Thai Soup
Slow Cooker Chicken Taco Soup
Thai Red Curry Noodle Soup

Authentic Pho
Ham and Split Pea Soup
Thai Peanut Sweet Potato Soup
Chicken Tortilla Soup I
Thai Curry Noodle Bowl
Spicy Chicken Thai Soup
Spicy Devil's Tom Yum Soup
Green Curry Chicken with Yam in Coconut Milk
Thai Pumpkin Soup
Thai Coconut, Broccoli and Coriander Soup
Thai Red-Curry Squash Soup
The Best Thai Coconut Soup
Thai Chicken Stock
Tom Byoo (Sour Fish Soup)
Tom Ka Kai (Thai Coconut Chicken Soup)
Tom Yum Koong Soup
Turkey Tom Kha Gai
Phoritto (Pho + Burrito)
Chicken Wild Rice Soup I
Vegetable Tom Yum Soup
Vegetarian Pho (Vietnamese Noodle Soup)
Steamed Lemon Grass Crab Legs
Thai-Style Peanut Pumpkin Soup
Slow-Cooker Chicken Tortilla Soup
Thai-Scented Asparagus Soup
Vietnamese Beef Noodle Soup
Thai Chicken Soup
Vietnamese Pho Ga (Chicken)
Tom Kha Gai
Thai Coconut Soup Using Ingredients You Actually Have!
Spicy Miso Soup with Roasted Shiitake Mushrooms and Green Beans